



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "DOMAINE LATOUR"

- **REGION** Côte de Beaune
- **VILLAGE** Aloxé-Corton
- **APPELLATION** Aloxé-Corton Premier Cru
- **GRAPE VARIETY** Pinot Noir

The Vine

- **AVERAGE VINE AGE** 35 years
- **SOIL** Limestone, alluvial sand, and gravel.
- **AVERAGE YIELD** 40 hl/ha
- **HARVEST** Hand picked

Vinification & Ageing

- **FERMENTATION** Traditional in open vats
- **AGEING** 10 to 12 months ageing in oak barrels, 35% new
- **BARRELS** Louis Latour cooperage, French oak, medium toasted

Description

Aloxé-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxé-Corton is located in the north of Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aloxé. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aloxé-Corton.

Wine tasting

- **TASTING NOTE** This wine has a pretty ruby colour. It shows notes of black fruits such as, blackcurrants and blackberries. In the mouth it is full and rounded with plenty of fruit, soft tannins, and a good length. A well-balanced wine.
- **CELLARING POTENTIAL** 7-10 years
- **FOOD PAIRING** Game birds - poultry - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

