



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "LES CHAILLOTS"

1998

- REGION Côte de Beaune
- APPELLATION Aloxé-Corton Premier Cru
- VILLAGE Aloxé-Corton
- 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 is the home village of the Latour family who have been closely involved in the affairs of the commune for over three centuries. Of the total hectareage of this Premier Cru, Domaine Louis Latour controls over 90% of the production centred on the famous Château and cuverie of Corton-Grancey. These vines are an important part of Domaine Louis Latour. The name 'Les Chaillots' refers to the stony, pebbly nature of the soil in this vineyard, deriving from the French 'caillou'. There is an alliance in the wines of Aloxé-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

Wine tasting

- TASTING NOTE A deep ruby colour with complex aromas of dark chocolate and caramel. A very well-structured wine with good attack which will age elegantly.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

