



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "CLOS DE LA VIGNE AU SAINT" 2011

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Marl and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

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

Description

Clos de la Vigne au Saint is a very old vineyard; the earliest known record of its existence is in 1375 when it is mentioned in the records of the Chapter of Saulieu. The Latour family have a long connection with this vineyard which began in 1738 when Florent Latour's great grandmother owned a section of the vineyard. Since then, it has remained in family hands, passing from generation to generation. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl, which gives the wines distinct aromas. This wine possesses the elegance that we expect from a Côte d'Or Grand Cru and will age particularly well.

Wine tasting

- TASTING NOTE The Corton Grand Cru « Clos de la Vigne au Saint » 2011 is of an intense ruby red colour. On the nose, aromas of liquorice and blackcurrant are revealed. It is ample in the mouth with aromas of red fruits, liquorice and cocoa. This wine has a wonderful length in the mouth.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Roasted hare - partridge - duck "à l'orange" - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Corton Grand Cru "Clos de la Vigne au Saint" 2011 - Wine Spectator - June 2014 - 90/100
- Corton Grand Cru "Clos de la Vigne au Saint" 2011 - Jancis Robinson - February 2013 - 17/20
- Corton Grand Cru « Clos de la Vigne au Saint » 2011 - The World of Fine Wine - February 2013 - 15.5/20

