



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "PERRIÈRES"

2011

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

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay and lime stone silt.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open-vat
- AGEING 10 to 12 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### *Description*

Located on the hill of the Corton Grand Crus at an altitude of 273 meters in an old stone quarry, the "Perrières" parcel of vines has a perfect south-easterly exposition. Our Cuverie Corton Grancey is embedded in this terroir. There are brown and red clay soils which produce a delicious and intense wine. The well-aged vines are managed in a traditional way by Domaine Louis Latour. Severe pruning allows a later harvest and ensures a good level of maturity and richness in the grapes.

### *Wine tasting*

- TASTING NOTE This dazzling red color is typical of our Corton Grand Cru "Perrières" 2011. On the nose, aromas of cherry display, giving way to intense liquorice notes. On the mouth, this wine is round and reveals attractive notes, followed by undergrowth and cherry aromas.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

### *Press review*

Corton-Perrières Grand Cru 2011 - Wine Spectator June 2014 - 91/100

