



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "PERRIÈRES" 2022

- REGION Côte de Beaune
- APPELLATION Corton Grand Cru
- VILLAGE Aloxé-Corton
- 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 Our Corton Grand Cru "Perrières" 2022 has a deep ruby colour. Its intense nose offers notes of nutmeg and cherry. The palate is full-bodied and sappy, with silky tannins. It reveals aromas of grilled hazelnut, liquorice and, once again, cherry. The finish is very persistent, almost saline.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Corton Grand Cru "Perrières" 2022 - Burghound.com - 92/100

