Louis Latour

MAISON FONDÉE EN 1797

Aloxe-Corton 1er Cru "Les Chaillots"
2020

- **Region** Côte de Beaune
- **Village** Aloxe-Corton

- **Appellation** Aloxe-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
Aloxe-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 hectarage 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, as 'caillou' means pebble in french. There is an alliance in the wines of Aloxe-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

Wine tasting
- **Tasting Note** The Aloxe-Corton 1er Cru "Les Chaillots" 2020 has a deep ruby colour and offers aromas of cherry, licorice and walnuts. The mouthfeel is very delicate and fresh. The finish is rather long and well balanced.
- **Cellaring Potential** 10-15 years
- **Food Pairing** Game birds - poultry - mature cheeses.
- **Serving temperature** 15-17°

Press review
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - James Suckling - 94/100 pts
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - The World of Fine Wine - 91/100 pts
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - Burghound.com - 87-89/100 pts
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - The Wine Advocate - January 2023 - 90/100
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - Wine Review Online - USA - 95/100
Aloxe-Corton 1er Cru "Les Chaillots" 2020 - Wine Spectator - USA - October 2022 - 92/100