



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON "DOMAINE LATOUR"

2004

- REGION Côte de Beaune
- APPELLATION Aoxe-Corton
- VILLAGE Aoxe-Corton
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 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, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Aoxe-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aoxe-Corton is located in the north of the Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aoxe. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aoxe-Corton.

### *Wine tasting*

- TASTING NOTE This light ruby colored wine is complex with intense red pinot fruit aromas. Flavours of cherry are complemented with floral notes and some earthy hints. In the mouth, this 2004 Aoxe-Corton is very well-balanced, with supple tannins. A length and harmony that will evolve beautifully within a few years.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses
- SERVING TEMPERATURE 14-15°

