



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "CLOS DU ROI" 2010

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

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Marl and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Designated a Grand Cru since 1937, this wine was already well-known in the 15th century when the King of France added Corton wines to his personal cellars. Upon the death of Charles le Téméraire, the final duke of Burgundy, this parcel of vines passed into the hands of the royal winemakers and therefore became Corton "Clos du Roi" (plot (of land) of the king). With a perfect easterly exposure on the hill of Corton, the Latour vines are worked in the traditional way. Harsh pruning permits later harvests and also insures that a good level of ripeness and richness is achieved in the grapes. This wine has fantastic ageing capacity.

Wine tasting

- TASTING NOTE The Corton "Clos du Roi" 2010 is of a profound and glistening ruby red colour. It reveals aromas of red berries, such as blackberry and blackcurrant. The wine's woody elegance displays discreet notes of coffee and cloves. It is a fantastic wine with great cellaring potential.
- 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 du Roi" 2010 - Wine Chronicles - May 2016 - 93/100
Corton Grand Cru "Clos du Roi" 2010 - Wine Spectator - October 2013 - 93/100

