



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "PERRIÈRES" 2018

- 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 2018 Corton-Perrières Grand Cru reveals a dark ruby red color with garnet hues. The nose is intense with aromas of currant, forest undergrowth, and mocha. Ample and round on the palate, we find notes of licorice and pepper. A wine with exceptional freshness and persistence complemented by a lush tannins structure.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Corton Grand Cru "Perrières" 2018, 95/100, James Suckling
Corton Grand Cru "Perrières" 2018 - The Wine Advocate - 92 pts
Corton Grand Cru "Perrières" 2018 - 95 pts - Wine Spectator May 2021

