



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "CLOS DU CHAPITRE" 2006

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

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- 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

Our Aloxé-Corton 1^{er} Cru "Clos du Chapitre" is named after the canons who were important land-owners in Burgundy in the thirteenth century. They belonged to the bishop's inner-circle and were known as the Cathedral Order (or 'chapitre cathédraux' in French). Even today, many parcels carry the name "Clos du chapitre" such as in Gevrey-Chambertin, Fixin and Aloxé-Corton. In the heart of the village of Aloxé-Corton in the locality of "Les Meix" and completely surrounded by walls, our "Clos du Chapitre" yields a powerful and elegant wine.

Wine tasting

- TASTING NOTE Deep ruby color. Raspberry and spice on the nose with some earthy aromas. Nice body with red and dark fruit, earth and spice on the palate. Great complexity and nice structure. Long finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

