



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON 1<sup>ER</sup> CRU "LES CHAILLOTS"

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Aloxé-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, 100% malolactic fermentation.
- AGEING 10 to 12 months ageing in oak barrels, 35% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

Aloxé-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 hectareage 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, deriving from the French 'caillou'. There is an alliance in the wines of Aloxé-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

### *Wine tasting*

- TASTING NOTE A distinguished colour, with complex and intense aromas of black cherries, blackcurrants, mushrooms, and hints of leather, pepper and spicy oak. A powerful and refined fruit intensity on the palate, this wine is well structured with firm, solid tannins and a long, elegant finish. A wine which will give immense pleasure now, and for many years to come.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

