Louis Latour

MAISON FONDÉE EN 1797

Aloxe-Corton "Domaine Latour"
2003

- **Region** Côte de Beaune
- **Village** Aloxe-Corton
- **Appellation** Aloxe-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

Aloxe-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxe-Corton is located in the north of 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 Aloxe. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aloxe-Corton.

Wine tasting

- **Tasting Note** From the vineyards in the village of Aloxe-Corton this is a delightful wine with a beautifully clear deep ruby colour. It has a delicately gamey nose with red fruit and pencil-box aromas. Rich earthy, gamey flavours unfold to reveal a wine with finesse which could be drunk now but should be cellared before enjoying at its full potential. Tasted 23/02/05.
- **Cellaring Potential** 6-8 years
- **Food Pairing** "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- **Serving temperature** 14-15°

Press review

Aloxe-Corton "Domaine Latour" 2003 - Burghound.com - April 2005 - 88/100

Aloxe-Corton "Domaine Latour" 2003 - Vinavisen Magazine - February 2005 - 5 stars