



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "CLOS DE LA VIGNE AU SAINT" 2008

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Marl and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open-vat fermentation
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Clos de la Vigne au Saint is a very old vineyard; the earliest known record of its existence is in 1375 when it is mentioned in the records of the Chapter of Saulieu. The Latour family have a long connection with this vineyard which began in 1738 when Florent Latour's great grandmother owned a section of the vineyard. Since then, it has remained in family hands, passing from generation to generation. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl, which gives the wines distinct aromas. This wine possesses the elegance that we expect from a Côte d'Or Grand Cru and will age particularly well.

Wine tasting

- TASTING NOTE This wine has a magnificent red colour very typical of Pinot. On the nose it is powerful with blackberry aromas and there is light spice on tasting along with well integrated tannins. This wine has a lasting finish, and is powerful yet elegant.
- 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 de la Vigne au Saint" 2008 - Wine Spectator - 2011 - 89/100

