



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "LES CHAILLOTS" 1996

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

Description

Aloxe-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, the Domaine Louis Latour control over 90% of production centred on the famous Château and cuverie of Corton-Grancey. These vines are an important part of the Domaine Louis Latour. The name "Les Chailots" refers to the stony, pebbly nature of the soil in this vineyard, as "caillou" means pebble in french. There is an alliance in the wines of Aloxe-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

Wine tasting

- TASTING NOTE A bright and clear ruby colour, the nose was clear and fresh, lightly oaked with traces of black currant. The palate was generous with hints of liquorice and ripe plums. A long oak finish and a final roundness in the mouth make this a very alluring wine.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

