Louis Latour

MAISON FONDÉE EN 1797

Aloxe-Corton 1er Cru "Les Chaillots"

2002

- **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 hectarage 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 Aloxe-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

Wine tasting

- **Tasting Note** To the eye this wine is a clean ruby colour and has a young vegetal nose with hints of cherries. On tasting this premier cru you discover a powerful wine with balanced acidity and tannins and a light fruitiness which is complimented by smoked oak flavours. This wine tastes beautiful already but will also cellar well. Tasted 28/05/2004
- **Cellaring Potential** 10-15 years
- **Food Pairing** Game birds - poultry - mature cheeses.
- **Serving temperature** 15-17°