



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "LES CHAILLOTS" 2017

- **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 with complete 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** Of a deep ruby color, our Aloxé-Corton 1^{er} Cru "Les Chaillots" 2017 offers a complex nose mixing aromas of black cherry, coffee, undergrowth and licorice. The palate is smooth and velvety. An elegant wine with light toasty notes and mellow tannins.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Game birds - poultry - mature cheeses.
- **SERVING TEMPERATURE** 15-17°

Press review

Aloxé-Corton 1^{er} Cru "Les Chaillots" 2017 - James Suckling - USA - February 2019 - 92/100

