



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "LES CHAILLOTS" 2018

- REGION Côte de Beaune
- APPELLATION Aloxé-Corton Premier Cru
- VILLAGE Aloxé-Corton
- 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

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. Domaine Louis Latour controls over 90% of the total hectareage of this Premier Cru, centred on the famous Château and cuverie of Corton-Grancey. These vines are an important part of the Domaine Louis Latour. The name "Les Chaillots" 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 Aloxé-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

Wine tasting

- TASTING NOTE The Aloxé-Corton "Les Chaillots" 2018 shows a deep garnet color with a nose of cherry, nutmeg and spicy notes. Ample on the palate, it is complex with aromas of undergrowth, raspberry, licorice and coffee. Very nice freshness on the finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds - poultry - mature cheeses
- SERVING TEMPERATURE 15-17°

Press review

- Aloxé-Corton 1er Cru "Les Chaillots" 2018, 92/100, James Suckling
- Aloxé-Corton "Chaillots" Premier Cru 2018 - 92/100 - Wine Enthusiast, December 2020
- Aloxé-Corton 1er Cru "Les Chaillots" 2018 - 92/100 - Wine Enthusiast
- Aloxé-Corton 1er Cru "Les Chaillots" 2018 - William Kelley, Wine Advocate (USA) - February 2020 - 90/100
- Aloxé-Corton 1er Cru "Les Chaillots" 2018 - Bill Nanon - January 2020 - "Simply excellent !"
- Aloxé-Corton 1er Cru "Les Chaillots" 2018 - Jancis Robinson - January 2020 - 16.5/20

