

# ALOXE-CORTON 1ER CRU "LES CHAILLOTS" 2019

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPFILATION 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 The Aloxe-Corton 1er Cru "Les Chaillots" 2019 has a beautiful dark ruby colour and an intense nose of liquorice, spices and cloves. The mouth is ample and fresh expressing cherry and almond notes.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds poultry mature cheeses.
- SERVING TEMPERATURE 15-17°

#### Press review

Aloxe-Corton 1er Cru "Les Chaillots" 2019 - The Wine Advocate - 88/90 pts Aloxe-Corton 1er Cru "Les Chaillots" 2019 - 89 pts - Burghound - April 2021 Aloxe-Corton 1er Cru "Les Chaillots" 2019 - Wine Enthusiast - 94/100 pts Aloxe-Corton 1er Cru "Les Chaillots" 2019 - 93 pts - James Suckling - July 2021

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