

### ALOXE-CORTON 1ER CRU "LES CHAILLOTS" 2021

- 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%
- · BARRELS Louis Latour cooperage, French oak, medium toasted



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 An intense ruby colour, our Aloxe Corton 1er Cru "Les Chaillots" 2021 develops aromas of blackberries, undergrowth, and licorice. It's round, and reveals silky tannins
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds poultry mature cheeses.
- SERVING TEMPERATURE 15-17°

### Press review

Aloxe-Corton 1er Cru "Les Chaillots" 2021 - Tim Atkin - February 2023 - 92/100 Aloxe-Corton 1er Cru "Les Chaillots" 2021 - James Suckling - July 2023 - 94/100

Aloxe-Corton 1er Cru "Les Chaillots" 2021 - The Wine Advocate - January 2023 - 90/100

A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE