



# Louis Latour

MAISON FONDÉE EN 1797

## ALOXE-CORTON

2005

- REGION Côte de Beaune
- APPELLATION Aloxé-Corton
- VILLAGE Aloxé-Corton
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone, alluvial sand, and gravel.
- AVERAGE YIELD 40hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Aloxé-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxé-Corton is located in the north of the Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aloxé.

### *Wine tasting*

- TASTING NOTE A medium cherry red intensity, this village appellation has pronounced aromas of ripe red summer fruits, freshly crushed raspberries and redcurrants with subtle oak flavours. The palate reveals a supple yet firm tannic structure, balanced by generous fruit concentration, spice and black pepper and a long, elegant finish. A wine which expresses its typicity of origin.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- SERVING TEMPERATURE 14-15°C

