



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON

2013

- 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 This Aloxé-Corton 2013 reveals a ruby color and a complex nose well defined by aromas of fresh cherry, moka and liquorice. Generous and sensual, the mouth presents red fruits aromas and liquorice notes. This wine has a perfect finish full of freshness.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Aloxé-Corton 2013 - Burghound.com - Avril 2015 - 88/100

