

ALOXE-CORTON "DOMAINE LATOUR"

1998



• VILLAGE Aloxe-Corton

- APPELLATION Aloxe-Corton
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 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, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Aloxe-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxe-Corton is located in the north of 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 Aloxe. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aloxe-Corton.

Wine tasting

- TASTING NOTE This exciting wine has a bright ruby hue with a jammy nose of strawberries and raspberries and a hint of caramel. The well-integrated oak complements the fruit and the acidity found beautifully balanced in this rich and elegant wine.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" flash-fried steak red meat mature cheeses.
- SERVING TEMPERATURE 14-15°



