

# ALOXE-CORTON "DOMAINE LATOUR" 2018

- REGION Côte de Beaune
- 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 Our Aloxe-Corton "Domaine Latour" 2018 has a deep garnet color. The nose is intense with aromas of liquorice, cherry and some empyreumatic notes. Liquorice is found in the mouth. This wine is round with silky tannins and a nice persistence.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" flash-fried steak red meat mature cheeses.
- SERVING TEMPERATURE 14-15°

### Press review

Aloxe-Corton "Domaine Latour" 2018 - 90 pts - Wine Spectator May 2021

Aloxe-Corton "Domaine Latour" 2018 - 91/100 - Wine Enthusiast

Aloxe-Corton "Domaine Latour" 2018 - Burghound.com, Allen Meadows - Spring 2020 - "Very good depth"



