

ALOXE-CORTON "DOMAINE LATOUR"

2022

- 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" 2022 reveals a beautiful ruby colour. Its nose is intense and reveals notes of cherry, licorice, and spices. Its round mouth offers a slightly woody finish. Nice balance.
- 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" 2022 - Bill Nanson Burgundy Report - January 2023 Aloxe Corton "Domaine Latour" 2022 - James Suckling - 93/100



