Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON "DOMAINE LATOUR"

2024

- **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** Displaying a lovely ruby hue, the Aloxe-Corton "Domaine Latour" 2024 unveils an inviting nose of fresh cherry and licorice with toasted notes. The palate, round and suave, offers a silky texture that gracefully carries the vibrant fruit with great harmony.
- **CELLARING POTENTIAL** 6-8 years
- **FOOD PAIRING** "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- **SERVING TEMPERATURE** 14-15°