



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON "DOMAINE LATOUR"

2025

- REGION Côte de Beaune
- APPELLATION Aoxe-Corton
- VILLAGE Aoxe-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

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

Wine tasting

- TASTING NOTE The ruby color of our organic 2025 Aoxe-Corton "Domaine Latour" reveals a delicate nose combining aromas of fresh cherry and undergrowth. On the palate, it is ample, showing notes of licorice and cherry pit, supported by silky tannins.
- CELLARING POTENTIAL 6-8 years
- FOOD PAIRING "Coq au vin" - flash-fried steak - red meat - mature cheeses.
- SERVING TEMPERATURE 14-15°

