Louis Latour

MAISON FONDÉE EN 1797

Corton Grand Cru "Clos de la Vigne au Saint"
2007

- **Region** Côte de Beaune
- **Village** Aloxe-Corton
- **Appellation** Corton Grand Cru
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 40 years
- **Soil** Marl and limestone.
- **Average yield** 35 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open-vat fermentation
- **Ageing** 10 to 12 months ageing in oak barrels, 35% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Clos de la Vigne au Saint is a very old vineyard; the earliest known record of its existence is in 1375 when it is mentioned in the records of the Chapter of Saulieu. The Latour family have a long connection with this vineyard which began in 1731 when Florent Latour's ancestor owned a section of the vineyard. Since then, it has remained in family hands, passing from generation to generation. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl, which gives the wines distinct aromas. This wine possesses the elegance that we expect from a Côte d'Or Grand Cru and will age particularly well.

Wine tasting

- **Tasting Note** A beautiful ruby red colour with a nose of cherry stones and liquorice characterizes this wine. Upon tasting, the wine is all about its finesse and subtle tannins. A very elegant Corton which is very representative of the Pinot Noir grape. Already very flattering, this wine should be left a few more years before revealing its true merit.
- **Cellaring Potential** 10-15 years
- **Food Pairing** Roasted hare - partridge - duck "à l'orange" - mature cheeses.
- **Serving temperature** 16-17°

Press review

Corton Grand Cru "Clos de la Vigne au Saint" 2007 - Wine Spectator - March 2010 - 91/100

Corton Grand Cru "Clos de la Vigne au Saint" 2007 - Jamie Goode's Wineanorak - April 2010 - 93/100