Louis Latour

MAISON FONDÉE EN 1797

Corton Grand Cru "Clos de la Vigne au Saint"

2008

- **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** This wine has a magnificant red colour very typical of Pinot. On the nose it is powerful with blackberry aromas and there is light spice on tasting along with well integrated tannins. This wine has a lasting finish, and is powerful yet elegant.
- **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" 2008 - Wine Spectator - 2011 - 89/100