Louis Latour

MAISON FONDÉE EN 1797

Corton Grand Cru "Clos du Roi"
2009

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

The Vine

- **Average vine age** 30 years
- **Soil** Marl and limestone.
- **Average yield** 35 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats
- **Ageing** 10 to 12 months ageing in oak barrels, 25% new
- **Barrels** Louis Latour cooperage, French oak, medium toasted

Description

Designated a Grand Cru since 1937, this wine was already well-known in the 15th century when the King of France added Corton wines to his personal cellars. Upon the death of Charles le Téméraire, the final duke of Burgundy, this parcel of vines passed into the hands of the royal winemakers and therefore became Corton "Clos du Roi" (plot (of land) of the king). With a perfect easterly exposure on the hill of Corton, the Latour vines are worked in the traditional way. Harsh pruning permits later harvests and also insures that a good level of ripeness and richness is achieved in the grapes. This wine has fantastic ageing capacity.

Wine tasting

- **Tasting Note** The intense red of this Corton pairs perfectly with the wooded notes harmoniously intertwined with the aromas of cherry, currant, liquorice and leather. The tannins are supple and the liquorice really comes through on the finish. Tasted November 2010.
- **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 du Roi" 2009 - Wine Spectator - June 2012 - 93/100
Corton Grand Cru "Clos du Roi" 2009 - Burghound.com - May 2011 - 90/100
Corton Grand Cru "Clos du Roi" 2009 - Jancis Robinson - January 2011 - 16++/20
Corton Grand Cru "Clos du Roi" 2009 - Wine Review Online - July 2011 - 95/100