



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "DOMAINE LATOUR" 2004

- REGION Côte de Beaune
- APPELLATION Corton Grand Cru
- VILLAGE Aloxé-Corton
- 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 vats
- AGEING 10 to 12 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

The grapes selected to produce this wine are located on the hill of Corton in south-easterly facing parcels. The vines are managed in the traditional way by the Louis Latour team which carries out strict pruning in order to produce later harvests thus insuring a good degree of maturity in the grapes. This wine is made up of grapes selected from several different parcels of vines in order to guarantee consistent quality each year. It has a good ageing potential.

Wine tasting

- TASTING NOTE A wine with an impressive ruby red robe that presents a complex bouquet. It has sweet spice aromas including liquorice, vanilla and black cloves, this complemented with undertones of ripe prunes and leathery flavours. The impressive, lingering aftertaste reveals all the potential it holds for the future. To be enjoyed in five to fifteen years, or more... Tasted January 2007
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

