



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "DOMAINE LATOUR" 2007

- REGION Côte de Beaune
- VILLAGE Aloxé-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 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 Deep ruby in color, this wine unveils ripe fruit aromas and well-integrated hints of oak. The attack is straightforward; the tannins are well-integrated and supple. The discreet and pleasant flavors are persistent on the palate. This wine is enjoyable now and offers good cellaring potential. Tasted July 8th, 2009.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

Corton Grand Cru "Domaine Latour" 2007 - Wine Spectator - March 2010 - 92/100
Corton Grand Cru "Domaine Latour" 2007 - Burghound.com - April 2009 - 90/100

