Louis Latour

MAISON FONDÉE EN 1797

Corton Grand Cru "Domaine Latour"
2010

- **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 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** This wine has a pretty ruby colour and offers aromas of black fruits, notably cherries. It is harmonious, full, smooth, and long on the palate.
- **Cellaring Potential** 10-15 years
- **Food Pairing** Beef "Bourguignon" - wild boar - mature cheeses.
- **Serving temperature** 16-17°