



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "PERRIÈRES"

2014

- REGION Côte de Beaune
- APPELLATION Corton Grand Cru
- VILLAGE Aloxé-Corton
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay and lime stone silt.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open-vat
- AGEING 10 to 12 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Located on the hill of the Corton Grand Crus at an altitude of 273 meters in an old stone quarry, the "Perrières" parcel of vines has a perfect south-easterly exposition. Our Cuverie Corton Grancey is embedded in this terroir. There are brown and red clay soils which produce a delicious and intense wine. The well-aged vines are managed in a traditional way by Domaine Louis Latour. Severe pruning allows a later harvest and ensures a good level of maturity and richness in the grapes.

Wine tasting

- TASTING NOTE With a wonderful garnet red colour, our Corton Grand Cru "Perrières" 2014 reveals an intense nose of cherry, undergrowth and liquorice. The mouth is round and the tannins are suple. The wine is powerful and offers a beautiful length. Surely a wine to be kept.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Corton Grand Cru "Perrières" 2014 - Wine Enthusiast - October 2016 - 94/100
- Corton Grand Cru "Perrières" 2014 - Wine Chronicles - May 2016 - 92/100
- Corton Grand Cru "Perrières" 2014 - Burghound.com - April 2016 - 92/100
- Corton Grand Cru "Perrières" 2014 - Burgundy Report - January 2016 - "Exciting Corton"

