



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "PERRIÈRES" 2015

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

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone 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 dark red color and garnet hints, this wine offers intense, elegant and floral aromas with hints of liquorice. The mouth is ample and velvety, unveiling cherry and chlorophyll aromas with a nice freshness in final.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses
- SERVING TEMPERATURE 16-17°

Press review

- Corton Grand Cru "Perrières" 2015 - James Suckling - April 2017- 95/100
- Corton Grand Cru "Perrières" 2015 - Wine Spectator Insider - August 2017 - 94/100
- Corton Grand Cru "Perrières" 2015 - Burghound.com - April 2017 - 91/100
- Corton Grand Cru "Perrières" 2015 - Jancis Robinson - January 2017 - 16.5+/20
- Corton Grand Cru "Perrières" 2015 - Burgundy Report - December 2016 - "Very Yum"

