



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON GRAND CRU "PERRIÈRES" 2019

- 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 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, 100% 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 Of a dark ruby hue our Corton Grand Cru « Perrières » 2019 unveils on the nose hints of mocha and Licorice. Round and ample on the palate, it presents Licorice, griot and blackcurrant aromas with a note of pepper. Silky tannins and nice freshness on the finale.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Beef "Bourguignon" - wild boar - mature cheeses
- SERVING TEMPERATURE 16-17°

### *Press review*

Corton-Perrières 2019 - Wine Spectator Insider - 93/100 pts

