



Louis Latour

MAISON FONDÉE EN 1797

CORTON GRAND CRU "PERRIÈRES"

2019

- REGION Côte de Beaune
- VILLAGE Alox-Corton
- APPELLATION Corton Grand Cru
- 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 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°

