



Bin No:

0251

<i>Wine:</i>	<i>Aloxe-Corton 1^{er} Cru 'Les Chaillots' 2011 Vt</i>
<i>Country:</i>	<i>France</i>
<i>Region:</i>	<i>Cote de Beaune</i>
<i>Village:</i>	<i>Aloxe-Corton</i>
<i>Appellation:</i>	<i>Aloxe-Corton Premier Cru</i>
<i>Producer:</i>	<i>Maison Latour</i>
<i>Vintage:</i>	<i>2011 Vt</i>
<i>Colour:</i>	<i>Red</i>
<i>Grape Variety:</i>	<i>100% Pinot Noir</i>
<i>Status:</i>	<i>Still, Vegetarian - Vegan - Organic sustainable environmental management</i>
<i>Allergens:</i>	<i>contains sulphites</i>
<i>Body Value:</i>	<i>C (A is light, D is full bodied) abv: 13.0% - bottle size: 75cl</i>



Tasting Note:

The Aloxe Corton "Les Chaillots" 2011 Vt is of a shimmering ruby red colour. It has an intense nose with aromas of cherry and liquorice, accompanied by woody hints. It is round in the mouth and tannins are present. This wine has notes of liquorice and sap on the finish.

Winery information:

Aloxe-Corton is the home village of the Latour family who have been closely involved in the affairs of the commune for over three centuries. Of the total hectareage of this Premier Cru, the Domaine Louis Latour control over 13% of production centred on the famous Château and cuverie of Corton-Grancey. These vines are an important part of the Domaine Louis Latour.

The name "Les Chaillots" refers to the stony, pebbly nature of the soil in this vineyard, as "caillou" means pebble in french. There is an alliance in the wines of Aloxe-Corton between the finesse of a Côte de Beaune and the mellow, powerful appeal of the Côte de Nuits.

The soil in the vineyards of Aloxe-Corton is of limestone, alluvial sand and gravel. The average age of the vines are 35 years with an average yield of 40 hl/ha. Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in French oak barrels, of which 35% of these are new and have been toasted (medium) made at Louis Latours own cooperage. Cellaring Potential 10 - 15 years.

Food Recommendation:

Serving temperature 15 - 17°. Game birds - poultry - mature cheese.

