



Bin No:
0253

Wine: Corton "Clos de la Vigne au Saint"
Grand Cru 2009 Vt

Country: France

Region: Cote de Beaune

Village: Aloxé-Corton

Appellation: Corton Grand Cru

Producer: Maison Latour

Vintage: 2009 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still, Vegetarian - Vegan - Organic Viticultural sustainable environmental management

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)
abv: 13.0% - bottle size: 75cl



Tasting Note:

This wine has a magnificent red colour very typical of Pinot Noir. On the nose it is powerful with blackberry aromas and there is light spice on tasting along with well integrated tannins. This wine has a lasting finish, and is powerful yet elegant.

Winery information:

Clos de la Vigne au Saint is a very old vineyard; the earliest known record of its existence is in 1375 when it is mentioned in the records of the Chapter of Saulieu. The Latour family have a long connection with this vineyard which began in the early 19th century when Louis Latour's great great grandmother owned a section of the vineyard. Since then it has remained in family hands, passing from generation to generation. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl which gives the wines distinct aromas. This wine possesses the elegance that we expect from a Côte d'Or Grand Cru and will age particularly well.

*The soil in the vineyards of Aloxé-Corton is of marl and limestone.
The average age of the vines are 40 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 25% of these are new and have been toasted (medium) made at Louis Latours own cooperage.
Cellaring Potential 10 - 15 years.*

Food Recommendation:

Serving temperature 16 - 17° Roasted hare - partridge - duck "à l'orange" - mature cheese.

