



Bin No:
0255

Wine: Corton Grancy Grand Cru
Domaine Latour 2006 Vt

Country: France

Region: Cote de Beaune

Village: Aloxe-Corton

Appellation: Corton Grand Cru

Producer: Maison Latour

Vintage: 2006 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:

Aromas of jammed wild red berries evolve into more cherry and licorice-like ones along with subtle wood notes. It holds well on the palate.

Winery information:

The grapes selected to produce this wine are located on the hill of Corton in south-easterly facing parcels: Clos du Roi, Les Bressandes, Les Grèves, Les Perrières. The vines are managed in the traditional way by the Louis Latour team which carries out strict pruning in order to produce later harvests thus insuring a good degree of maturity in the grapes. This wine is made up of grapes selected from several different parcels of vines in order to guarantee consistent quality each year. It has a good ageing potential.

The soil in the vineyards of Aloxe-Corton is of marl and limestone. The average age of the vines are 40 years with an average yield of 35 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 15% 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°
Beef "Bourguignon" - wild boar - mature cheeses*

