



Louis Latour

MAISON FONDÉE EN 1797

CHÂTEAU CORTON GRANCEY GRAND CRU 2003

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Corton Grand Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Marl and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

"Grancey" was the name of the last owners of the chateau situated on the road of Corton, before the Latour family bought it in 1891. This wine, produced by Maison Louis Latour, is unique and exclusive. It is a blend of four areas of Domaine Latour Corton Grand Cru: Bressandes, Perrières, Grèves and Clos du Roi, the proportions of which vary depending on the vintage. The average age of the vines is over 40 years. After aging individually, only the best barrels are assembled to create the Château Corton Grancey. It is a wine that is produced only if the grapes are of a perfect maturity, vintages judged inferior are systematically declassified.

Wine tasting

- TASTING NOTE This fabulous Grand Cru from the excellent 2003 vintage is a fine blend of the best Corton parcels from the Louis Latour Domaine. Delicious elegant Pinot of sublime purity with a variety of spicy and earth red and black fruit aromas. An altogether lovely wine that combines power and elegance.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Wild boar - roasted beef - roasted quail - duck "à l'orange" - mature cheeses
- SERVING TEMPERATURE 16-17°

Press review

- Château Corton Grancey Grand Cru 2003 - The International Wine & Food Society - October 2017
- Château Corton Grancey Grand Cru 2003 - Wine in China - May 2009 - 90/100
- Château Corton Grancey Grand Cru 2003 - Wine Spectator - May 31st, 2005 - 92-94/100
- Château Corton Grancey Grand Cru 2003 - Wine Spectator - May 2006 - 90/100

