Louis Latour

MAISON FONDÉE EN 1797

Château Corton Grancey Grand Cru

- **Region** Côte de Beaune
- **Village** Aloxe-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, 100% malolactic fermentation.
- **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 château 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 five areas of Domaine Latour Corton Grand Cru: Bressandes, Perrières, Grèves, Clos du Roi, and Chaumes, 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** Our Château Corton Grancey Grand Cru is a very fine wine, with supple tannins, superb aromas and an infinite length in the mouth.
- **Cellaring Potential** 10-15 years
- **Food Pairing** Wild boar - roasted beef - roasted quail - duck "à l'orange" - mature cheeses.
- **Serving temperature** 16-17°