

CORTON-CHARLEMAGNE GRAND CRU 2004

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPELLATION Corton-Charlemagne Grand Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Stony limestone.
- AVERAGE YIELD 40 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

After the ravages of the phylloxera epidemic at the end of the 19th century the Latour family took the then, unusual decision to tear up the dead Aligoté and Pinot Noir vines, and replace them with Chardonnay. This decision lead them to create one of Burgundy's most celebrated white whites.

Today the Latour family owns 10.5 hectares which makes them the biggest owner in the appellation. The Latour's Corton-Charlemagne vineyards are located on a prime section of the Corton hillside where the south-easterly aspect ensures maximum exposure to the sun. The fruit is harvested as late as possible to guarantee maximum ripeness.

Wine tasting

- TASTING NOTE Wonderfully golden in colour, this wine has a magnificent nose of fresh almonds with a hint of aniseed or liquorice. On the palate, the wines balance, roundness and power is overwhelming with notes of almonds and grilled fennel once again coming to the fore. The length and balance of this wine, reveals why this is a Grand Cru!
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish lobster foie gras fish mature cheeses.
- SERVING TEMPERATURE 12-14°

Press review

Corton-Charlemagne Grand Cru 2004 - Revue du Vin de France - February 2006 - "Fresh and firm balance"

Corton-Charlemagne Grand Cru 2004 - The Buffalo News - September 9th 2008 - "Awesome"

Corton-Charlemagne Grand Cru 2004 - Wine Spectator - March 31st, 2007 - 91/100

Corton-Charlemagne Grand Cru 2004 - Wine Review Online - September 2006 - "Impressive focus and finesse"

Corton-Charlemagne Grand Cru 2004 - Burghound.com - July 2006 - 92/100

Corton-Charlemagne Vertical Tasting - La Revue du Vin de France - February 2006 - "Blends minerality and robustness as well as great longevity"

