



Louis Latour

MAISON FONDÉE EN 1797

CORTON-CHARLEMAGNE GRAND CRU

- **REGION** Côte de Beaune
- **VILLAGE** Aloxé-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 led 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** Round with a pungent bouquet of grilled almonds and vanilla. Nice fullness in the mouth with integrated oak and a long, mineral finish. Even if it is a flattering wine quite young, it deserves a few years of cellaring to reach its peak.
- **CELLARING POTENTIAL** 10-15 years
- **FOOD PAIRING** Shellfish - lobster - foie gras - fish - mature cheeses.
- **SERVING TEMPERATURE** 12-14°

