



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON-CHARLEMAGNE GRAND CRU

2020

- REGION Côte de Beaune
- APPELLATION Corton-Charlemagne Grand Cru
- VILLAGE Aloxé-Corton
- 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 leads 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 Our Corton-Charlemagne Grand Cru 2020 reveals a pale gold hue. Round and generous, its nose reveals aromas of grilled almonds and vanilla. It presents a beautiful amplitude in mouth exposing a melted woody and a mineral final. Very good persistence. Although very flattering in its youth, this wine deserves a few years in the cellar to reach its peak.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish - lobster - foie gras - fish - mature cheeses
- SERVING TEMPERATURE 12-14°

### *Press review*

Corton-Charlemagne Grand cru 2020 - The World of Fine Wine - 97/100 pts  
Corton-Charlemagne Grand Cru 2020 - La Revue du Vin de France - 94-95/100 pts  
Corton-Charlemagne Grand Cru 2020 - Wine Enthusiast - 94-95/100 pts  
Corton-Charlemagne Grand Cru 2020 - Burghound.com - 91-94/100 pts

