



Louis Latour

MAISON FONDÉE EN 1797

CORTON-CHARLEMAGNE GRAND CRU

2021

- 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 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 With its pale yellow color, our Corton-Charlemagne 2021 reveals aromas of hazelnut, verbena, honey, and toasted notes. Its mouth is ample and fresh, showing at the same time, a nice woodiness with a pleasant length.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish - lobster - foie gras - fish - mature cheeses.
- SERVING TEMPERATURE 12-14°

Press review

- Corton-Charlemagne Grand Cru 2021 - James Suckling - July 2023 - 97/100
- Corton-Charlemagne Grand Cru 2021 - Tim Atkin - February 2023 - 93/100
- Corton-Charlemagne 2021 - The World of Fine Wine - 94/100
- Corton-Charlemagne Grand Cru 2021 - Wine Spectator's Insider Weekly - July 2023 - 94/100
- Corton-Charlemagne Grand Cru 2021 - The Wine Advocate - January 2023 - 93/100
- Corton-Charlemagne Grand Cru 2021 - Bill Nanson Burgundy Report - January 2023

