

### CORTON-CHARLEMAGNE GRAND CRU 2022

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton

#### The Vine

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

- APPELLATION Corton-Charlemagne Grand Cru
- GRAPE VARIETY Chardonnay

# 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 Our Corton-Charlemagne Grand Cru 2022 has a bright and pale yellow colour. Its nose is intense with toasty, floral aromas, particularly honeysuckle. The palate is full and round, with aromas of brioche and vanilla. The finish lingers on notes of acacia honey.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish lobster foie gras fish mature cheeses.
- Serving temperature 12-14°

#### Press review

Corton-Charlemagne Grand Cru 2022 - Burgundy Report - Bill Nanson - December 2023 Corton-Charlemagne Grand Cru 2022 - James Suckling - 99/100 - #68 on the Wines World 2024 Top 100

Corton-Charlemagne Grand Cru 2022 - Burghound.com - 92/100

Corton-Charlemagne Grand Cru 2022 - Wine Spectator's Insider - 93/100 Corton-Charlemagne 2022 - The World of Fine Wine - 94/100



MAISON FONDÉE EN 1797