

# Château Corton Grancey Grand Cru 2005

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPELLATION Corton Grand Cru
- GRAPE VARIETY Pinot Noir

#### The Vine

- AVERAGE VINE AGE 40 years
- SOIL Marl and limestone.
- AVERAGE YIELD 35 hl/ha
- · HARVEST Hand picked

## Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### Description

"Grancey" was the name of the last owners of the château situated on the road of Corton, before the Latour family bought it in 1891. This wine, produced by Maison Louis Latour, is unique and exclusive. It is a blend of five areas of Domaine Latour Corton Grand Cru: Bressandes, Perrières, Grèves, Clos du Roi, and Chaumes, the proportions of which vary depending on the vintage. The average age of the vines is over 40 years. After aging individually, only the best barrels are assembled to create the Château Corton Grancey. It is a wine that is produced only if the grapes are of a perfect maturity, vintages judged inferior are systematically declassified.

### Wine tasting

- TASTING NOTE The Corton Grancey 2005 offers a rich bouquet of mineral notes (chalk, earth), spices and ripe fruit (black cherry). The wine is well-balanced, supple and round on the palate. The finish is long and firm which is typical of a great Corton.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Wild boar roasted beef roasted quail duck "à l'orange" mature cheeses
- SERVING TEMPERATURE 16-17°

#### Press review

Château Corton Grancey Grand Cru 2005 - Tom Cannavan's wine-pages.com - August 2015 94/100

Château Corton Grancey Grand Cru 2005 - Decanter World Wine Awards 2009- October 2009- Silver

Château Corton Grancey Grand Cru 2005 - Wine Enthusiast - August 31st, 2008 - 93/100

Château Corton Grancey Grand Cru 2005 - Wine Spectator - March 2008 - 92/100

Château Corton Grancey Grand Cru 2005 - Burghound.com - April 2007 - 90-93/100

Château Corton Grancey Grand Cru 2005 - Jancis Robinson - January 2007 - 17.5/20