Louis Latour

MAISON FONDÉE EN 1797

Château Corton Grancey Grand Cru
2008

- **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** This Grand Cru seduces you with its fruity notes of raspberry and its stunning richness. The tannins are mellow and in harmony with the fruit in the wine. A few more years in the cellar will help this wine to reveal its true amplitude.
- **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 2008 - James Suckling - June 2015 - 92/100

Château Corton Grancey Grand Cru 2008 - The Sunday Business Post - February 2015 - 91/100

Château Corton Grancey 2008 - Wine Spectator - April 2011 - 90/100

Château Corton Grancey Grand Cru 2008 - Burghound.com - April 2010 - 89-92/100

Château Corton Grancey Grand Cru 2008 - The World of Fine Wine - March 2010 - 16/20