



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON-CHARLEMAGNE GRAND CRU 2000

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Corton-Charlemagne Grand Cru
- 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 Markedly gold in colour. Another blockbuster for the new Millennium with exotic fruits and mineral aromas whilst on the palate powerful spicy fruit is followed by long satisfying finish.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish - lobster - foie gras - fish - mature cheeses.
- SERVING TEMPERATURE 12-14°

### *Press review*

Corton-Charlemagne Vertical Tasting - La Revue du Vin de France - February 2006 - "Blends minerality and robustness as well as great longevity"

Corton-Charlemagne Grand Cru 2000 - Wine Enthusiast - August 2002 - 92/100

