



# Louis Latour

MAISON FONDÉE EN 1797

## CORTON-CHARLEMAGNE GRAND CRU

2001

- **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** The Corton-Charlemagne 2001 is a dazzling gold. The nose is loaded with intense aromas including candied bananas and subtle oak. The palate is full of youthful exuberance and notes of almonds, vanilla, oak and minerals. This is a huge, powerful, round Grand Cru that is still young but lingers deliciously. Tasted 06/02/03.
- **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 2001 - Wine Review Online - September 26th, 2006 - 92/100

Corton-Charlemagne Grand Cru 2001 - Wine Advocate - Issue 146 - 91-94/100

