



Louis Latour

MAISON FONDÉE EN 1797

CORTON-CHARLEMAGNE GRAND CRU 2007

- 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 With a beautiful golden color, Corton-Charlemagne 2007 displays a lovely nose of fresh almonds and toasted notes. A full wine that is very powerful and balanced. The toasted notes and almond flavors characterize the palate. Very beautiful length for this exceptional wine. Tasted June 10th, 2009.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish - lobster - foie gras - fish - mature cheeses.
- SERVING TEMPERATURE 12-14°

Press review

Corton-Charlemagne Grand Cru 2007 - Jamie Goode's Wineanorak - April 2010 - 94/100
Corton-Charlemagne Grand Cru 2007 - Burghound.com - July 2009- 93/100

