



# Louis Latour

MAISON FONDÉE EN 1797

## MARC DE CORTON GRANCEY

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Marc de Bourgogne
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Clay and limestone
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Fermentation of the grape skins in closed vats shielded from air, for 3 months. The Marc is taken to the distillery during the winter.
- AGEING 7 years in oak barrels slightly devoid of air to facilitate the oxidation
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Wine tasting*

- TASTING NOTE It is the oak which gives its natural amber colour to the Marc de Corton Grancey. The alcohol is very aromatic and distinguished and in the mouth it is velvety, round and smooth. This very fine, delicious digestive is the perfect way to finish a gastronomic meal.
- FOOD PAIRING Digestif
- SERVING TEMPERATURE 16-18°

