



# Louis Latour

MAISON FONDÉE EN 1797

## CHÂTEAU CORTON GRANCEY GRAND CRU 2002

- REGION Côte de Beaune
- VILLAGE Aloxé-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 has a lovely garnet colour and a distinct nose packed with aromas of leather, spiced fruit and oak. In the mouth this bold wine has balanced acidity and tannin and explodes with flavours of cherries, candied fruits and vanilla all complimented by leather and oak notes. An impressive and powerful wine which should be cellared. Tasted 28/05/2004
- 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 2002 - South China Morning Post - January 2013 - "Fruit Intensity"  
Château Corton Grancey Grand Cru 2002 - Newsweek - May 23rd, 2005 - 91/100  
Château Corton Grancey Grand Cru 2002 - Wine Spectator - February 9th, 2005 - 91/100

