



Louis Latour

MAISON FONDÉE EN 1797

CORTON-CHARLEMAGNE GRAND CRU

1998

- REGION Côte de Beaune
- APPELLATION Corton-Charlemagne Grand Cru
- VILLAGE Aloxé-Corton
- 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 Pale lemon gold with green tints, and tasted just two weeks after bottling the nose is still unyielding. Although closed there are hints of mineral, roasted pears and nuts behind the broad creamy oak flavours. The palate opens out with ripe citrus and floral tones with an oily texture and dense weight that is highly balanced by defining acidity. This sleeping giant will need some time to reveal its full potential.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Shellfish - lobster - foie gras - fish - mature cheeses.
- SERVING TEMPERATURE 12-14°

Press review

Corton-Charlemagne Grand Cru 1998 - The Beverage tasting Institute - 2000 - 94/100

