



Louis Latour Agencies

Corton-Charlemagne Grand Cru Louis Latour

Vintage	2007
Country of Origin	France
Region	Côte de Beaune
Grape varieties	Chardonnay

Wine description

After the ravages of the phylloxera aphid at the end of the 19th century it was the Latour family that first tore up the dead Aligoté and Pinot Noir vines and replaced them with Chardonnay. Today Louis Latour own almost 10 hectares of Corton Charlemagne vineyard within the village of Aloxe Corton. It is situated on the prime area of the Corton hillside of where its southeasterly aspect ensures maximum exposure to the sun. The fruit is harvested as late as possible to guarantee maximum ripeness.

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.

Vineyard information

Average vine age	30 years old
Soil composition	Stony limestone
Average yield (hl/ha)	40 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable, ISO 14001

Winemaking information

De-stemmed	Yes
Fermentation vessel	French oak barrels, 100% new
Fermentation	indigenous yeast, full malolactic fermentation
Maturation vessel	French oak barrels, 100% new
Maturation time	8-10 months
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

