



Louis Latour Agencies



Corton-Charlemagne Grand Cru Louis Latour

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| Vintage | 2015 |
| 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

This wine has an intense and complex nose of grilled almond with vanilla and lightly smoked notes. Aromas of almond paste blend with flinty notes. The mouth is powerful and generous with aromas of honey and vanilla.

Vineyard information

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|--------------------------|-----------------------------------|
| Average vine age | 30 years old |
| Elevation | 330 metres |
| Soil composition | Stony limestone |
| Average yield (hl/ha) | 40 hl/ha |
| Harvest type | Hand picked |
| Environmental management | Sustainable - ISO 14001 certified |

Winemaking information

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| De-stemmed | Yes |
| Fermentation vessel | Traditional in new oak barrels |
| Fermentation | Full malolactic fermentation |
| Maturation vessel | French oak barrels, 100% new |
| Maturation time | 8 to 10 months |
| Fining/clarification | Yes - Bentonite (mineral) |
| Filtration | Yes |

Wine Analysis

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| Alcohol by volume | 14% |
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