



Louis Latour Agencies

Corton-Charlemagne Grand Cru Louis Latour

Vintage	2017
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 fresh hazelnuts with lightly smoked notes. Aromas of fresh almond blend with flinty notes. The mouth is powerful and generous with citrus and saline notes.

Vineyard information

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

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

Alcohol by volume	14%
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