

Souis Latour Agencies

Corton-Charlemagne Grand Cru Louis Latour

Vintage 2021 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 toasted notes on the finish.

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%)

Maturation time 8 to 10 months

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 13%