



# Louis Latour

MAISON FONDÉE EN 1797

## CHÂTEAU CORTON GRANCEY GRAND CRU 1996

- REGION Côte de Beaune
- VILLAGE Aloxé-Corton
- APPELLATION Corton Grand Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 40 years
- SOIL Marl and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

"Grancey" was the name of the last owners of the château situated on the road of Corton, before the Latour family bought it in 1891. This wine, produced by Maison Louis Latour, is unique and exclusive. It is a blend of five areas of Domaine Latour Corton Grand Cru: Bressandes, Perrières, Grèves, Clos du Roi, and Chaumes, the proportions of which vary depending on the vintage. The average age of the vines is over 40 years. After aging individually, only the best barrels are assembled to create the Château Corton Grancey. It is a wine that is produced only if the grapes are of a perfect maturity, vintages judged inferior are systematically declassified.

### *Wine tasting*

- TASTING NOTE A lightish dark ruby colour and a very expressive nose of ripe fruit with a hint of leather. This fruit concentration is seen clearly on the palate alongside some well-structured underlying vanilla from the oak and hints of bitter chocolate and black currant. A wine for the cellar.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Wild boar - roasted beef - roasted quail - duck "à l'orange" - mature cheeses.
- SERVING TEMPERATURE 16-17°

