

# Château Corton Grancey Grand Cru 2013

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPFILIATION 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 Our Château Corton Grancey Grand Cru 2013 has an intense ruby color. The nose reveals notes of black cherry, liquorice, coffee and clove. The mouth is ample with aromas of blackcurrant and clove. Beautiful persistence and mellow tannins on the finish!
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Wild boar roasted beef roasted quail duck "à l'orange" mature cheeses
- SERVING TEMPERATURE 16-17°

#### Press review

Château Corton Grancey Grand Cru 2013 - Wine Spectator - May 2016 - 92/100

Château Corton Grancey Grand Cru 2013 - James Suckling - June 2015 - 93/100

Château Corton Grancey Grand Cru 2013 - Burghound.com - Avril 2015 - 92/100

Château Corton Grancey Grand Cru 2013 - Burgundy Report - December 2014 - "Excellent"

Château Corton Grancey Grand Cru 2013 - Tim Atkin - January 2015 - 94/100 (UK)

Château Corton Grancey Grand Cru 2013 - Wine Advocate - December 2014 - 92/100