



Louis Latour

MAISON FONDÉE EN 1797

MARC DE CORTON GRANCEY

- **REGION** Burgundy
- **VILLAGE** Bourgogne
- **APPELLATION** Marc de Bourgogne

The Vine

- **AVERAGE VINE AGE** 25 years
- **SOIL** Clay and limestone

Vinification & Ageing

- **FERMENTATION** Fermentation of the grape skins in closed vats shielded from air, for 3 months. Distillation during Winter.
- **AGEING** Several years in oak barrels

Wine tasting

- **TASTING NOTE** It is the oak which gives its natural amber colour to the Marc de Corton Grancey. The alcohol is very aromatic and distinguished and in the mouth it is velvety, round and smooth. This very fine, delicious digestive is the perfect way to finish a gastronomic meal.
- **FOOD PAIRING** Digestif
- **SERVING TEMPERATURE** 16-18°

