



Louis Latour

MAISON FONDÉE EN 1797

CHÂTEAU CORTON GRANCEY GRAND CRU 1988

- 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 chateau 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 four areas of Domaine Latour Corton Grand Cru: Bressandes, Perrières, Grèves and Clos du Roi, 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 mellow wine at this age, with tannins having been fully integrated. The robe is ruby red and its bouquet is highly reminiscent of ripe red fruits and of spicier notes, especially on the finish. A very lengthy wine on the palate, this wine is now ready to drink.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Wild boar - roasted beef - roasted quail - duck "à l'orange" - mature cheeses
- SERVING TEMPERATURE 16-17°

