



Bin No:

0254

*Wine:* **Chateau Corton Grancey Grand Cru 2006 Vt**  
*Country:* **France**  
*Region:* **Cote de Beaune**  
*Village:* **Aloxe-Corton**  
*Appellation:* **Corton Grand Cru**  
*Producer:* **Maison Latour**  
*Vintage:* **2006 Vt**  
*Colour:* **Red**  
*Grape Variety:* **100% Pinot Noir**  
*Status:* **Still, Vegetarian - Vegan - Organic Viticulture  
sustainable environmental management**  
*Allergens:* **contains sulphites**  
*Body Value:* **C (A is light, E is full bodied)**  
**abv: 13.0% - bottle size: 75cl**



### Tasting Note:

*A pale ruby colour and much fruitiness and roundness characterize this powerful and well-structured wine. This elegant grand cru is very much typical of the Pinot Noir.*

### Winery information:

*"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: Les Bressandes, Les Perrières, Les 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 Chateau Corton Grancey. It is a wine that is produced only if the grapes are of a perfect maturity, vintages judged inferior are systematically declassified.*

*The soil in the vineyards of Aloxe-Corton is of marl and limestone.*

*The average age of the vines are 40 years with an average yield of 35 hl/ha.*

*Harvested by hand.*

### Vinification:

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner.*

*Fermentation takes place in traditional in open vats.*

*Ageing takes 10 to 12 months in French oak barrels, of which 35% of these are new and have been toasted (medium) made at Louis Latours own cooperage.*

*Cellaring Potential 10 - 15 years.*

### Food Recommendation:

*Serving temperature 16 - 17°*

*Wild boar - roasted beef - roasted quail - duck "à l'orange" - mature cheeses*

