



Bin No:  
0245

<i>Wine:</i>	<b>Corton-Charlemagne Grand Cru 2004 Vt</b>
<i>Country:</i>	France
<i>Region:</i>	Côte de Beaune
<i>Village:</i>	Aloxe-Corton
<i>Appellation:</i>	Corton-Charlemagne Grand Cru
<i>Producer:</i>	Maison Latour
<i>Vintage:</i>	2004 Vt
<i>Colour:</i>	White
<i>Grape Variety:</i>	100% Chardonnay
<i>Status:</i>	Still, Organic Viticulture
<i>Allergens:</i>	contains sulphites
<i>Dry/Sweet:</i>	1 (1 is dry, 7 is very sweet)
	abv: 13.0% - bottle size: 75cl



### Tasting Note:

*Wonderfully golden in colour, this wine has a magnificent nose of fresh almonds with a hint of aniseed or liquorice. On the palate, the wines balance, roundness and power is overwhelming with notes of almonds and grilled fennel once again coming to the fore.*

*The length and balance of this wine, reveals why this is a Grand Cru !*

### Winery information:

*After the ravages of the phylloxera epidemic at the end of the 19th century the Latour family took the then unusual decision to tear up the dead Aligoté and Pinot Noir vines and replace them with Chardonnay. This decision leads them to create one of Burgundy's most celebrated white whites.*

*Today the Latour family owns 11 hectares which makes them the biggest owner in the appellation. The Latour's Corton-Charlemagne vineyards are located on a prime section of the Corton hillside where the south-easterly aspect ensures maximum exposure to the sun. The fruit is harvested as late as possible to guarantee maximum ripeness.*

*The soil in the vineyards is of stony limestone.*

*The average age of the vines are 40 years with an average yield of 40 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 traditional oak barrels, with complete malolactic fermentation.*

*Ageing takes 8 to 10 months in French oak barrels, of which 100% of these are new and have been toasted (medium) made at Louis Latours own cooperage.*

*Cellaring Potential 10 - 15years*

### Food Recommendation:

*Serving temperature 12 - 14°*

*Shellfish - lobster - foie gras - fish - mature cheese*

