



CORTON-CHARLEMAGNE

LE CORTON

CORTON CLOS DU ROI

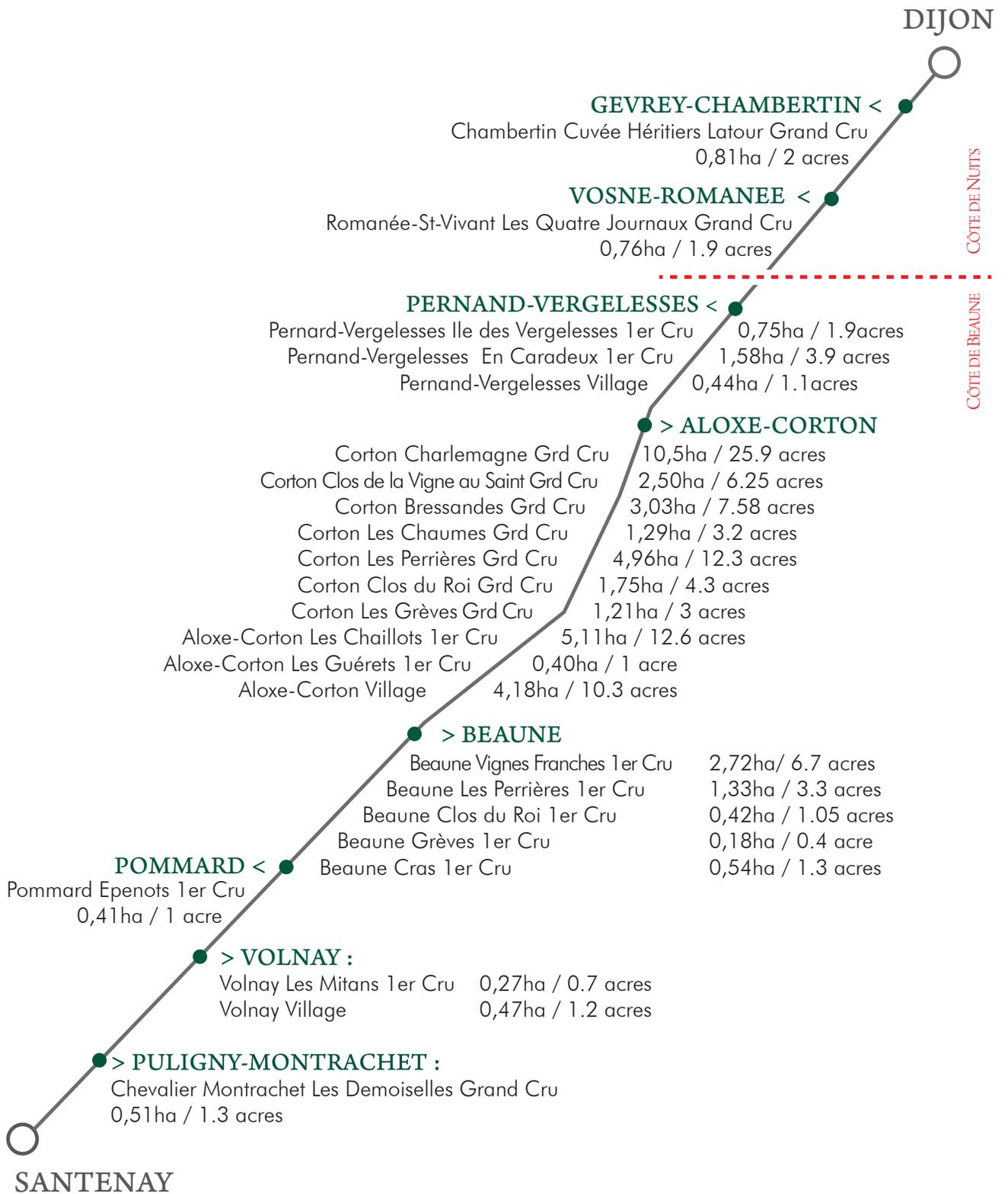
CORTON BRESSANDES

CORTON PERRIÈRES

Louis Latour

CORTON GRÈVES

SUSTAINABLE VITICULTURE
DOMAINE LOUIS LATOUR





Louis-Fabrice Latour
President and CEO

From its original birthplace on the hill of Corton, Maison Louis Latour represents over two centuries of Burgundian tradition. Established in 1797, the Domaine has successfully navigated each era, establishing itself as the natural trustee of a time-honored tradition. A symbol of authenticity, the Domaine has always been deeply proud of its independence and family ownership. Today, the Maison is overseen by the seventh Louis Latour, himself representing the 11th generation of his ancestral founders. Each generation has contributed to maintaining this exceptional heritage while guaranteeing its future health thanks to a spirit that is at once ambitious and visionary.

With its 48 hectares of vineyard holdings, half of which are Grand Cru, Maison Louis Latour possesses the largest holdings of Grand Cru vineyards in Burgundy. The family estate, comprised of some of the region's most exceptional vineyards, produces wines from each vintage renowned for their outstanding quality. Monoculture farming delivers the full aromatic expression of each parcel. In Burgundy, our reds are made from Pinot Noir and our whites from Chardonnay. The grapes are harvested entirely by hand. The Pinot Noir grapes are then sorted and destemmed prior to being placed in tank, whereas the Chardonnay grapes are pressed directly.

With our viticultural practices we seek both excellence and the protection of our common heritage in order to transmit the best of this to future generations. This document reflects the philosophy of Sustainable Agriculture that is at the heart of Domaine Louis Latour and summarizes the Sustainable Viticulture regimen.

SUMMARY

2. Estate Vineyard blocks

The vineyards of Domaine Louis Latour, spread across the Côte, by village including their respective surface areas.

3. Maison Louis Latour

The Estate at the heart of Maison Louis Latour

4. Christophe Deola

Director of Domaine Louis Latour

5. A (Complex) Philosophy

Sustainable Farming and Viticulture

6. Preserving the Landscape

From terroir to territory...

7. Protecting the Ecosystem

One of the Estate's fundamental concerns

8. Respecting Terroir

The basis for Sustainable Viticulture

9. Geological Complexity

A scientific approach to an historical reality

10. Genetic Diversity

Preserving the quality of our varieties



Christophe Deola
Estate Director

Oenologist and Engineer of the prestigious Agronomic Institute of Paris, Christophe Deola began his career as oenologist in Bordeaux at Château Phélan-Ségur. He then joined the National Institute of Agricultural Research before travelling to Tasmania, Australia to vinify the wines of Piper's Brook Winery. After having worked for various Burgundian domains, he joined Maison Louis Latour in 2011 as technical director before being appointed director of Domaine Louis Latour in 2017.

Passionate, erudite and meticulous, his search for excellence is a daily pursuit whose aim is to produce wines of stature, finesse and elegance. With great respect for the environment, Christophe Deola continuously strives to apply the principles of Maison Louis Latour to his vision of sustainable viticulture and an ever-greater desire to preserve the biodiversity and ecosystems of the terroir.

For the last 20 years, our estate has been driven by sustainable agriculture and is ISO 14001 certified by an independent organization.



A (COMPLEX) PHILOSOPHY

“The best things in life are the simplest”. Far be it from us to contradict this adage, yet the simplistic approach to sustainable development, a complex subject by definition, often loses its meaning; sustainable viticulture is no exception to this rule.

There are two, fundamental principles that inform our practices at Domaine Latour with respect to sustainable agriculture – experience and observation.

Experience is imagining the future by way of an attentive decoding of the past. At our domain we have never compromised our work in the vineyards with techniques that would be more expeditious but more invasive. This philosophy continues to this day. We use neither insecticides, herbicides, nor chemical fertilizers. The extraordinary archives at our disposal, reflecting our predecessors’ experience in the vineyards, represent a wealth of invaluable information that we apply in managing and replanting our vines, as well as at the time of harvest and vinification.

Observation consists of being attentive, conducting research, experimenting and measuring the impact of our decisions on both the vine and the wine. Our viticulture is sustainable and certified ISO14001 by an independent organization for the last 20 years. During this time we have followed an “organic” path yet do not seek organic certification because we believe that some elements of the organic regimen do not fully afford the necessary flexibility given the intensity of specific disease conditions and as such can be incompatible with our ultimate objectives of sustainable development and environmental

protection. For example, we reject the use of copper mixture in irrational quantities that linger indefinitely in the soil, instead preferring a targeted conventional treatment of limited scope.

Replanting is a critical activity and we do everything to maintain our vineyards at peak strength. Today, the average age of the Latour vineyards is 35 years. We replant 3 to 4% of the domain each year.

The primary consideration is rootstock. We prefer type 161-49 for our Grands Crus, that we blend with 420 A (though this type is less drought-resistant) and the later-ripening 41 B which could in some ways be considered an answer to global climate change. This last being very vigorous, we combine it with grafts that are less so.

For the same parcel we consistently seek diversity by planting 12 genetically distinct vine strains to promote optimum vine individuality. This conservation approach was expanded in 2008 with the Pinot Noir Foundation that selects Pinot Noir (fins) from old vines and whose results will be actionable in 2020.

The maintenance and promotion of our team’s pruning and soil-management skills is also a high priority of the domain. We firmly believe that a vine that is well-managed and established in exceptional soils from the outset will be stronger and of excellent quality throughout its lifecycle.

Our philosophy could be summed up by both an attentive observation of our vines combined with the exhaustive efforts of a team of dedicated, expert workers engaged in the preservation of the quality of our varieties and the protection of our region.



MAINTAINING THE LANDSCAPE

Maintaining the extremely diverse and protected ecosystem of Burgundy is a critically-important challenge. The jewel of rural, medieval architecture that is Burgundy, benefits from an exceptional heritage that Louis Latour strives to preserve in the heart of the vineyard. Since 2009, at the behest of Maison Louis Latour, the « Paysage de Corton », association along with other winemakers from the hill of Corton, is exploring the idea of sustainable viticulture in a unique way. Together, they are confronting the effects of soil erosion and hydrography while at the same time replanting trees and hedges. These initiatives represent an effort to bolster the quality of the ecosystem and its biodiversity while simultaneously promoting the authenticity of the landscape. It is at once this remarkable landscape, the exceptional architectural heritage as well as an unparalleled know-how that is responsible for Burgundy's recent designation as a UNESCO World Heritage site. Our desire is to also preserve the region's structural heritage through the restoration of the "cabottes" (historical vineyard dwellings).

FALLOWED LAND

This technique is employed to regenerate and re-oxygenate the soil after uprooting old vines and before replanting. For a period of one to two years, plants such as clover, rapeseed or even mustard seed restore the critical nutritional elements necessary to the regeneration of the soils, preparing the way for future vine plantings.

This approach simultaneously benefits the local fauna and therefore the ecosystem as a whole.

The plant roots involved in these fallowing operations also have the advantage of anchoring the soils of these very steep slopes thus mitigating the significant erosion that can occur when they are left unplanted.



PROTECTING THE ECOSYSTEM

Maison Louis Latour introduced beehives in the heart of the vineyards of Corton on the south-facing slope of the hill. The presence and the reproduction of bees is a highly qualitative component for the ecosystem. The growing number of bees recorded is a very positive indicator of the health of the environment. This is made possible through a common desire to preserve the area's biodiversity by reducing the impact of humans on our natural surroundings.

The bees gather the nectar of the fruit trees, acacias and linden trees of our villages as well as that of the fallow crops in our vineyards (mustard, alfalfa, clover). This also allows us each year to produce both spring honey harvested in June and summer honey harvested in July.

The analysis of this honey provides us with key indicators as to the efficiency of the polycultures and ancillary crops in relationship to the vineyard. The harvested pollens are comprised of 33% from the Corton forest, 28% from the fallow crops, 21% from the surrounding flora (lotus, clover, etc...) and 11% from the hedges and embankments (buckthorn, brambles, etc...)



RESPECTING THE TERROIR

At Louis Latour, young vines on steep slopes are difficult to farm with mechanized equipment therefore we employ the services of Irène, the “Comtoise” mare who is unaffected by the steep slopes. This allows us to avoid compacting the soil making for a deep penetration of the root system thus affording the vine a more consistent irrigation regimen. This soil aeration minimizes runoff from rain as well. The ground more readily absorbs water creating deep water reserves in the subsoils.





CANOPY MANAGEMENT

consists of partially removing leaves surrounding the fruit zone. This practice allows for better aeration of the grape bunches and for better sun exposure. Leaf thinning happens in Spring on the eastern-facing half of the vine so as to increase the quality of the harvest.

SOIL MANAGEMENT

is critical for the vine to develop in optimal conditions. This work aerates the soil, eliminating weeds and allowing water to drain more easily which aids in deep root irrigation. In Winter, the soils are undisturbed to promote a vegetative ground cover that is highly beneficial to the soil. Work resumes in the vineyards in the Spring in order to avoid an overabundance of vegetation that would compete vine development. All soil enhancements are natural, coming primarily from our own compost.

MAKING OUR COMPOST

consists of recuperating the pomace from our pressings that we mix with pulverized vine clippings. This practice yet again underscores our respect for the environment and also minimizes waste. With 120 tons of compost per year, we maintain excellent soil quality that not only



contributes to the development of subterranean, microbial life but promotes the recycling of significant quantities of vegetal matter as well.

ORGANIC PRACTICES

allow us to combat vine disease without using pesticides. In order to avoid the proliferation of highly-destructive butterfly larvae, we place pheromone capsules next to the grape bunches. These organic substances disrupt the mating of male and female butterflies that can no longer reproduce in the vineyard. In addition, Louis Latour employs mite predators as a sort of biological insecticide. Typhlodromes, mite predators from the Phytoseiidae family, are used to eliminate red spiders.



OUR WEATHER STATIONS

have been operational since 1996 in partnership with the University of Dijon and allow us to fine-tune our decision-making in order to best protect the vineyards. In this way, the vineyard's regulation of its own native ecosystem becomes practicable. For example, we do not systematically treat vines mildly affected by rot. Finally, these weather stations underscore the significance of microclimates by exposing temperature variations from the plains to the slope's summit.

GEOLOGICAL COMPLEXITY

The first 60 centimeters of each vineyard block is comprised of a mix of clay, limestone, stones and marl sitting atop a primary, fractured-rock base that completes the geological make-up. Root systems can be several meters deep. For each vineyard, we have taken a soil sample that is encased in a cylindrical column allowing for the full visualization of each unique terroir of Burgundy. Though soil composition is the key element of each site's terroir, many other natural factors have an influence on the quality, the typicity and the expression of a given wine including: orientation, altitude, soil depth and drainage, climatological

conditions of a given vintage, microclimate, etc. For Domaine Louis Latour, terroir typicity is a priority. Every appellation must be allowed to fully express itself with as little human influence as possible. The wines of Louis Latour thus intimately reflect their origins. We are keenly focused not only on geological research but pedology as well which takes a look at the soil's overall, structural profile and underscores that the physical properties of the soil are as important as soil composition: i.e., soil aeration as it impacts root vigor, overall soil lifecycle and its greater ecosystem (earthworms, etc.)



“ While noble terroir is unquestionably the basis for producing a Grand Cru, the human contribution is both indispensable and invaluable. “

OUR HIGHLY QUALIFIED TEAM

ensures healthy vine development throughout the year. Pruning is both the most critical and technical operation that each worker undertakes. A high degree of precision and attention to detail are necessary to successfully accomplish the intricate technical tasks required.

Typically, we favor “Guyot simple” vine-training which is the most common method employed in the Côte d’Or. The concept involves maintaining the vines low to the ground which allows them to take advantage of radiant heat while simultaneously protecting them from strong winds. Pruning is rigorous with only two canes retained each year. The first is the “baguette” that consists of six to eight buds. This cane is tied off at approximately 30 cm from the ground. The second cane is the scion “spur” which is pruned leaving two buds; these will produce the replacement canes for the following year. Other types of vine training include the “Cordon de Royat” which is found in the southern part of the Côte de Beaune and more appropriate for this more vigorous terroir.



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THE GENETIC DIVERSITY OF OUR VARIETALS IS ONE OF THE CORNERSTONES OF DOMAINE LOUIS LATOUR

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Joined by 50 other domains, Maison Louis Latour is one of the pioneering members of a project concerning greater Burgundy that involves the selection of the finest examples of Chardonnay and Pinot Noir from our oldest blocks. This collection of plants allows us to preserve the genetic diversity of these varieties. From an oenological perspective, this approach allows us to both obtain the highest quality grapes as well as moderate yields.

Contrary to the clonal selection of the 1970s, the foundation's objective is to promote the diversity of available, varietal strains for the purpose of replanting our vineyards. For example, later-maturing strains have been retained so as to offer future potential “solutions” to the effects of climate change. Since 2008, for these 2 varieties, 600 strains of Pinot Noir and 400 strains of Chardonnay have been chosen and are being preserved in a nursery entirely dedicated to this purpose.

From an international perspective the stakes are enormous with this work eliciting significant covetousness that forces considerable discretion.



Louis Latour

MAISON FONDÉE EN 1797

Owner of
Château Corton Grancey

Domaine vineyards in the Grands Crus of
Chambertin,
Romanée-Saint-Vivant,
Corton-Charlemagne,
Corton Clos de la Vigne au Saint,
Chevalier-Montrachet

and in the Premier Crus of
Beaune,
Pommard,
Volnay,
Aloxe-Corton,
Pernand-Vergelesses

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