



Maison Louis Latour

Masterclass Corton



Maison Louis Latour

In a few words



- Founded in 1797
- Family owned (11th generation)
- Largest domaine of Grands Crus in Burgundy (27 ha out of 48 ha)
- Vineyards in: Chablis, Beaujolais, Ardèche, Var
- In-house cooperage





MASTERCLASS CORTON

History of the hill



775

900

1375

1536

1759

1770

1855

1880

1942

2014

775

←—————→

The Emperor Charlemagne donates the
« Clos Charlemagne » to the
« Collégiale de Saulieu ».

The word “Corton” is a contraction of “Curtis
Othonis” which means “domain of Othon”, a
roman germanic emperor.



Evidence of the 1200 years of
heritage of this noble land



775

900

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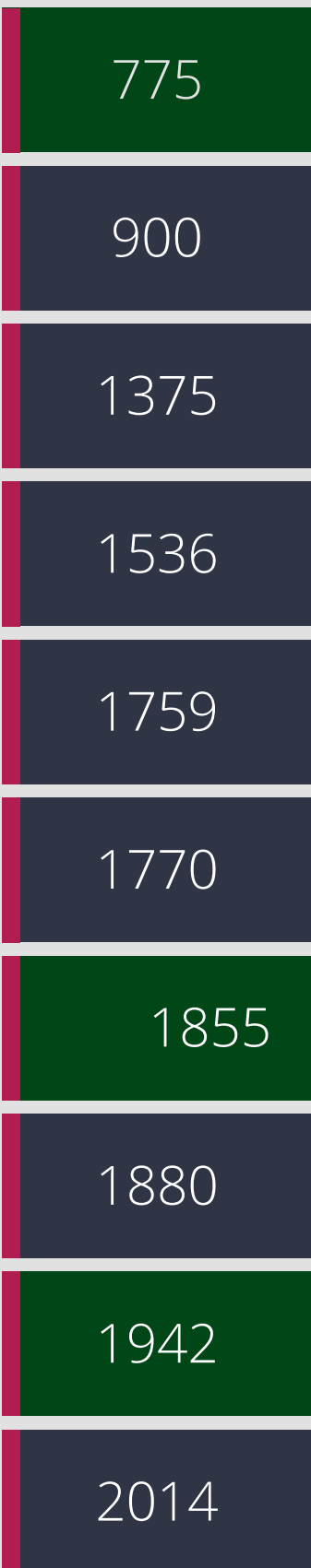


1375

The first reference to “Clos de la Vigne au Saint” was by the ‘Society of Saulieu’ in 1375 when they mentioned a purchase of some wines from ‘Clos de Charlemagne...Vigne des Saints and...Garenne [...] for the amount of two and a half “Beaune measures”.



The beginning of the idea of « Climat » as a named vineyard with a specific terroir



1855

Dr Jules Lavalley,
Cuvées hors-ligne: Corton (11,85 ha), Corton Clos du Roi (10,82 ha) et Renardes (15,26 ha) « c'est la partie la plus parfaite du Corton ».

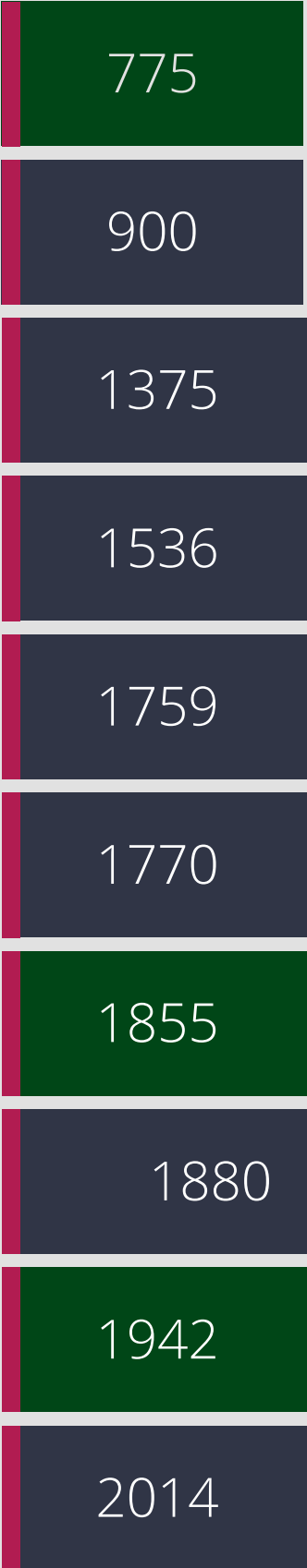
Cuvées hors-ligne « inférieures » : Les Chaumes (7.08 ha) + Le Charlemagne (16.81 ha) (many white grape varieties at the time including Pinot Blanc, Chardonnay, and Aligoté).

Première cuvées : Bressandes, Perrières, Fiètres, Grèves, Languettes, Pougets, Meix, Vigne au Saint.

No mention of Ladoix-Serrigny
150 ha at Aloxe-Corton
Density: 30000 vines/ha
Yield: 13-14 hl/ha



✓ Extract from the book « Histoire et Statistique de la Vigne des Grands Vins de la Côte d'Or »



✓ *Signature of the 7th generation still graces the Corton-Charlemagne label today*

1880 - 1943



Phylloxera Crisis

Acquisition in 1891 by Maison Latour of the Cuvée, the Château Corton Grancey and also of 33 hectares of vines which were owned by the family Grancey in Aloxe-Corton amongst there were 15 hectares of Corton Grand Cru.

The 7th generation of Latour decided to plant Chardonnay in the top of the hill, instead of the Aligoté that had been ravaged by Phylloxera.

The “Cross of Charlemagne” that still today overlooks vines from Maison Louis Latour, was installed on Corton’s hill in 1943.



✓ France was the first country to recognize the concept of origin as a sign of quality in its regulation, with the AOC laws

1919 - 1954

French law on AOC in 1919

Jugement of 1930 on the Corton appellation (it included Pernand and Ladoix) confirmed by « Arrêté » of 1931

In 1937 : cancellation of the « arrêté » of 1931

The « Décret » of 1942 on AOC exclude Ladoix-Serrigny and Pernand-Vergelesses from the Corton appellation

After a review in 1954: extension of the AOC Corton to Pernand and Ladoix

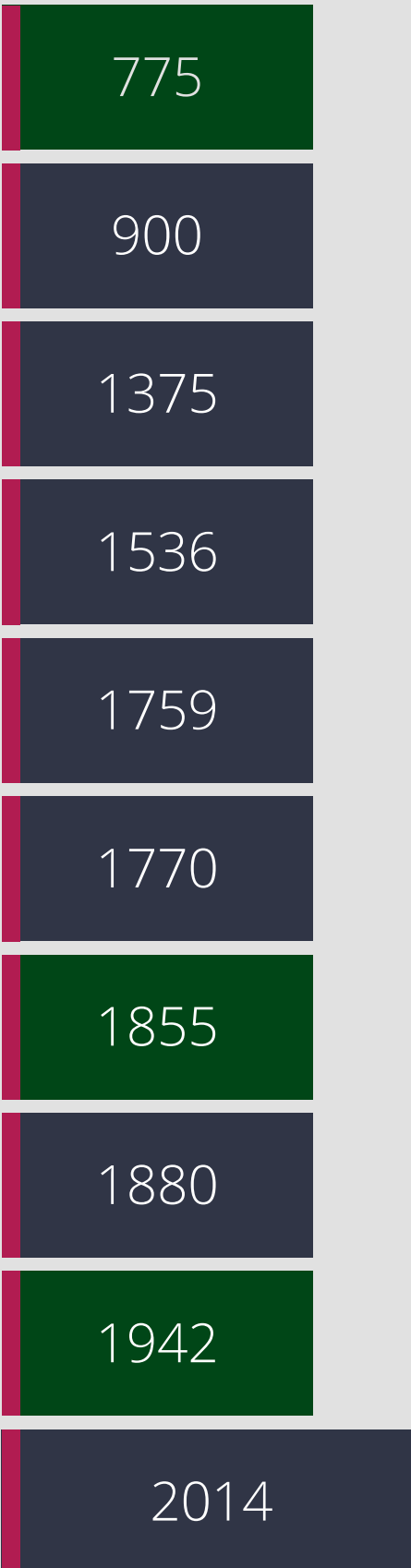
2015

←—————→
Corton is one of the 4 « climats » references for the UNESCO project with Romanée-Conti, Clos de Bèze and Montrachet

“Corton is a symbol of the Burgundy “hillside viticulture”, as Clos Vougeot is the symbol of “Clos viticulture”. The varied topography, different orientations and expositions causes climatic diversity on the hill. Combined with the diversity of soils, this allows Corton to be the only Grand Cru in white and red”



Maison Louis Latour is part of the « Grands Mécènes » of this initiative





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Cartography





Hill of Corton

View from South



3 villages

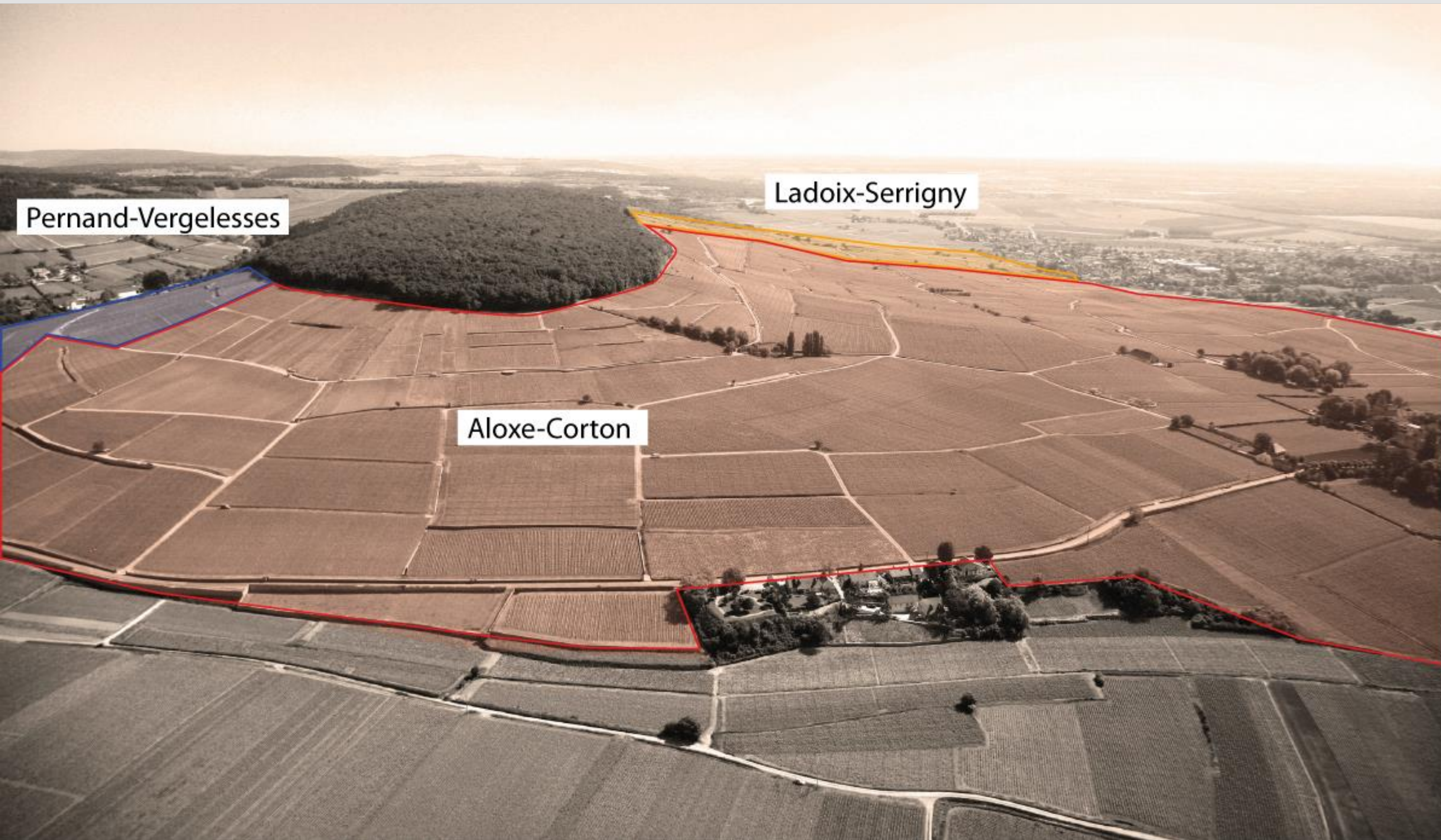
- Aloxe-Corton (120 ha GC)
- Pernand-Vergelesses (17 ha GC)
- Ladoix-Serrigny (22 ha GC)

Only significant place with two colours of Grand Cru :

- 71 hectares white
- 90 hectares red

Terroir of the Jurassic era

- Limestone, rich clay and marls
- 150-180 millions years old



Hill of Corton

View from South



3 villages

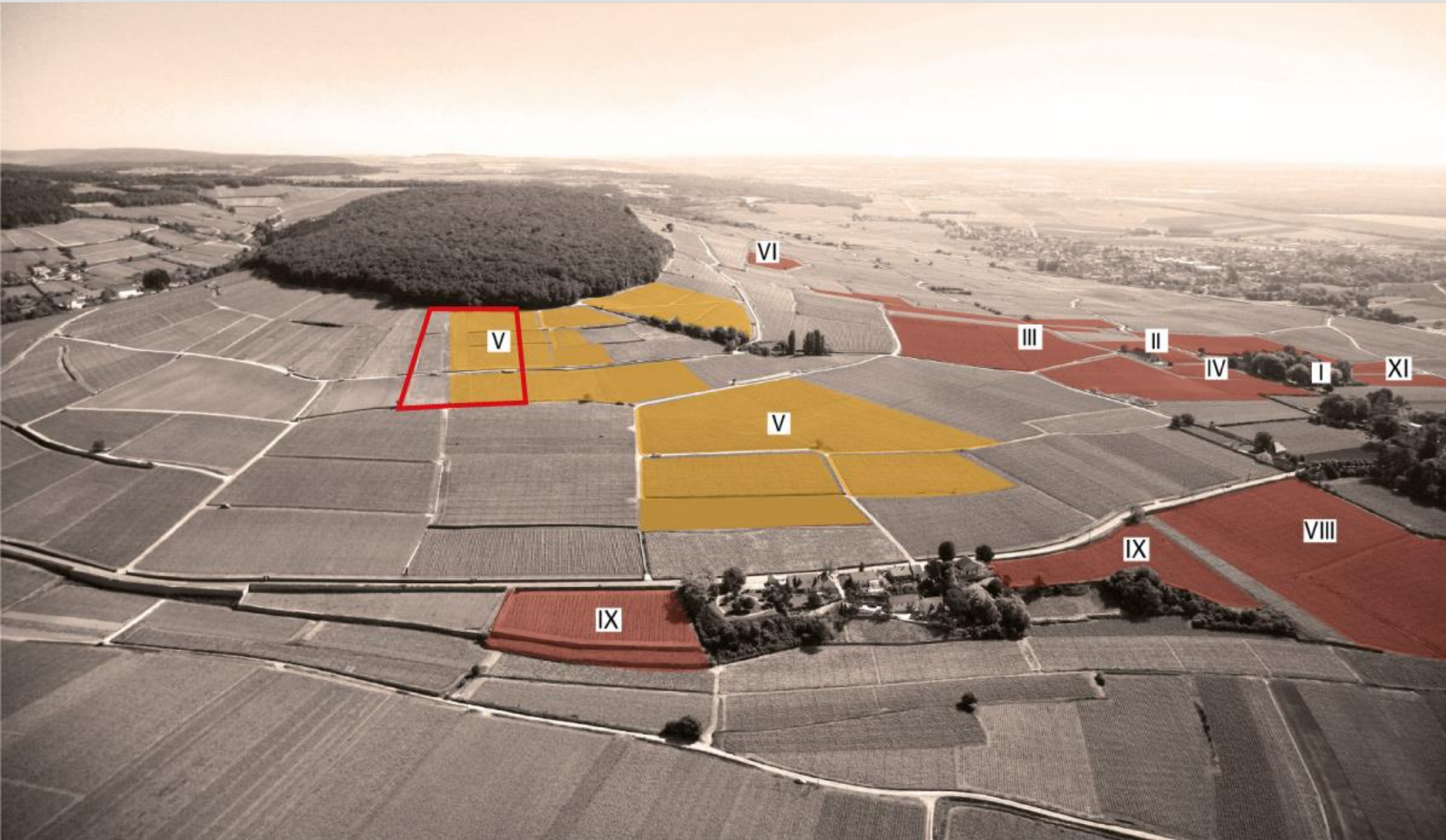
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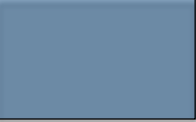
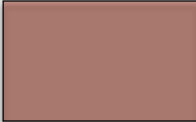
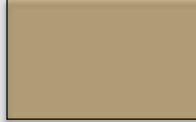
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Hill of Corton

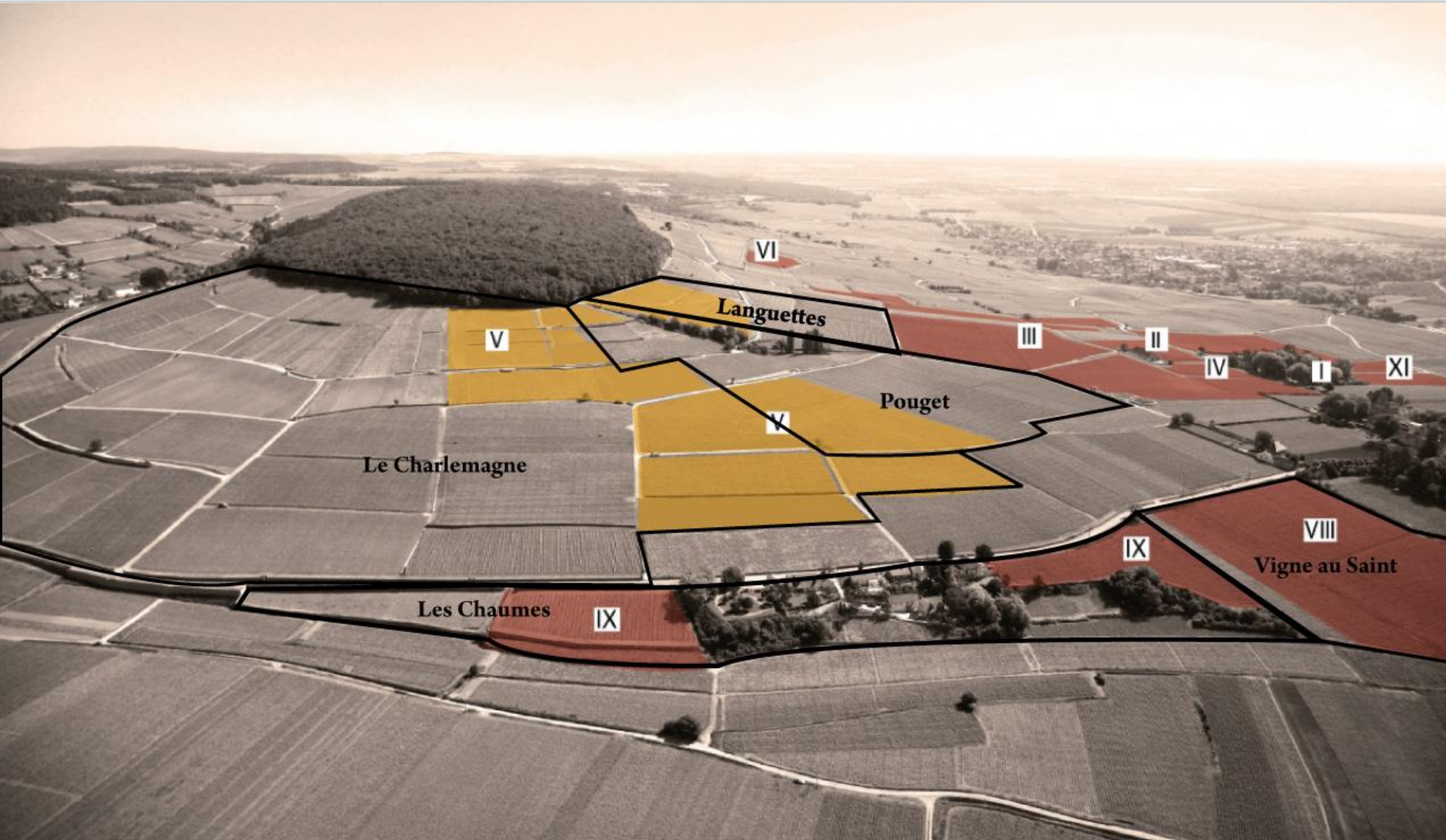
View from South

- ←
-  Cold zone
-  Hot zone
-  Intermediate zone
- ←

Maison Louis Latour

-  Corton-Charlemagne
-  Corton
- ←

-  Original holding
« Clos Charlemagne »
- ←



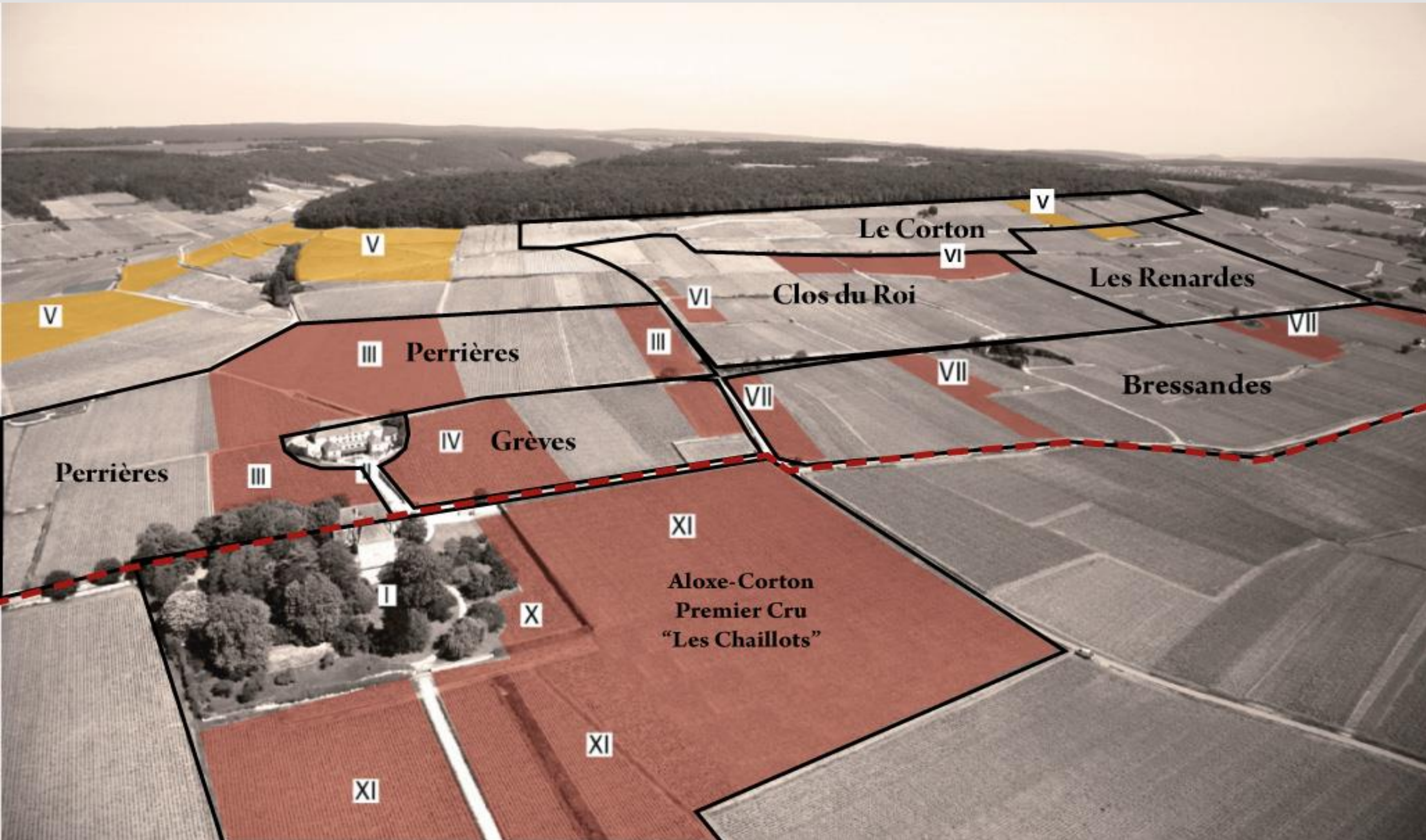
Hill of Corton

View from South



Maison Louis Latour

- I Château de Corton-Grancey
- II Cuvierie de Corton-Grancey
- III Corton Perrières (5 ha)
- IV Corton Grèves (1,2 ha)
- V Corton Charlemagne (10,49 ha)
- VI Corton Clos du Roi (1,75 ha)
- VII Corton Bressandes (3,03 ha)
- VIII Clos de la Vigne au Saint (2,5 ha)
- IX Corton Les Chaumes (1,14 ha)



Hill of Corton

View from East



Maison Louis Latour

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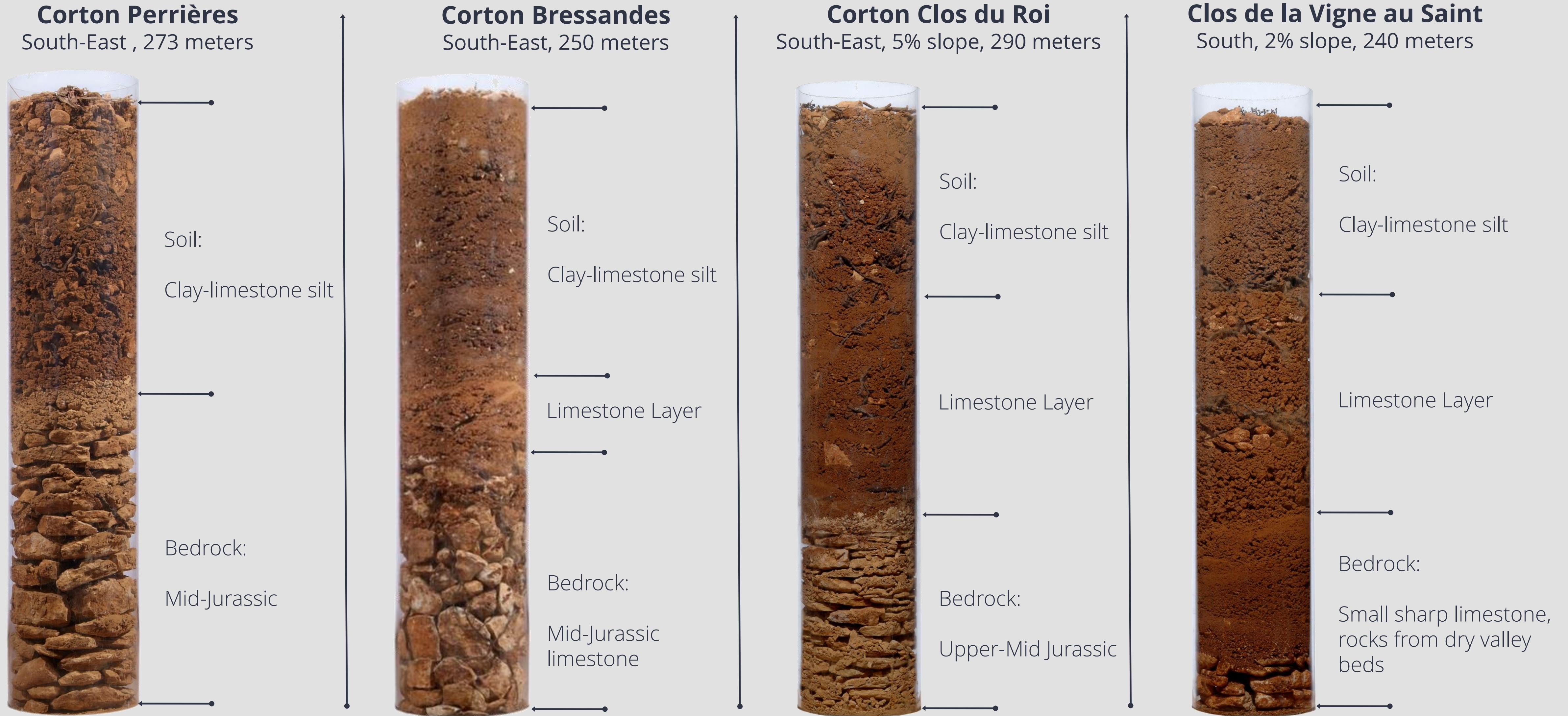
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Terroirs of the hill



Terroirs on the hill

Maison Louis Latour – Masterclass Corton



Terroirs on the hill

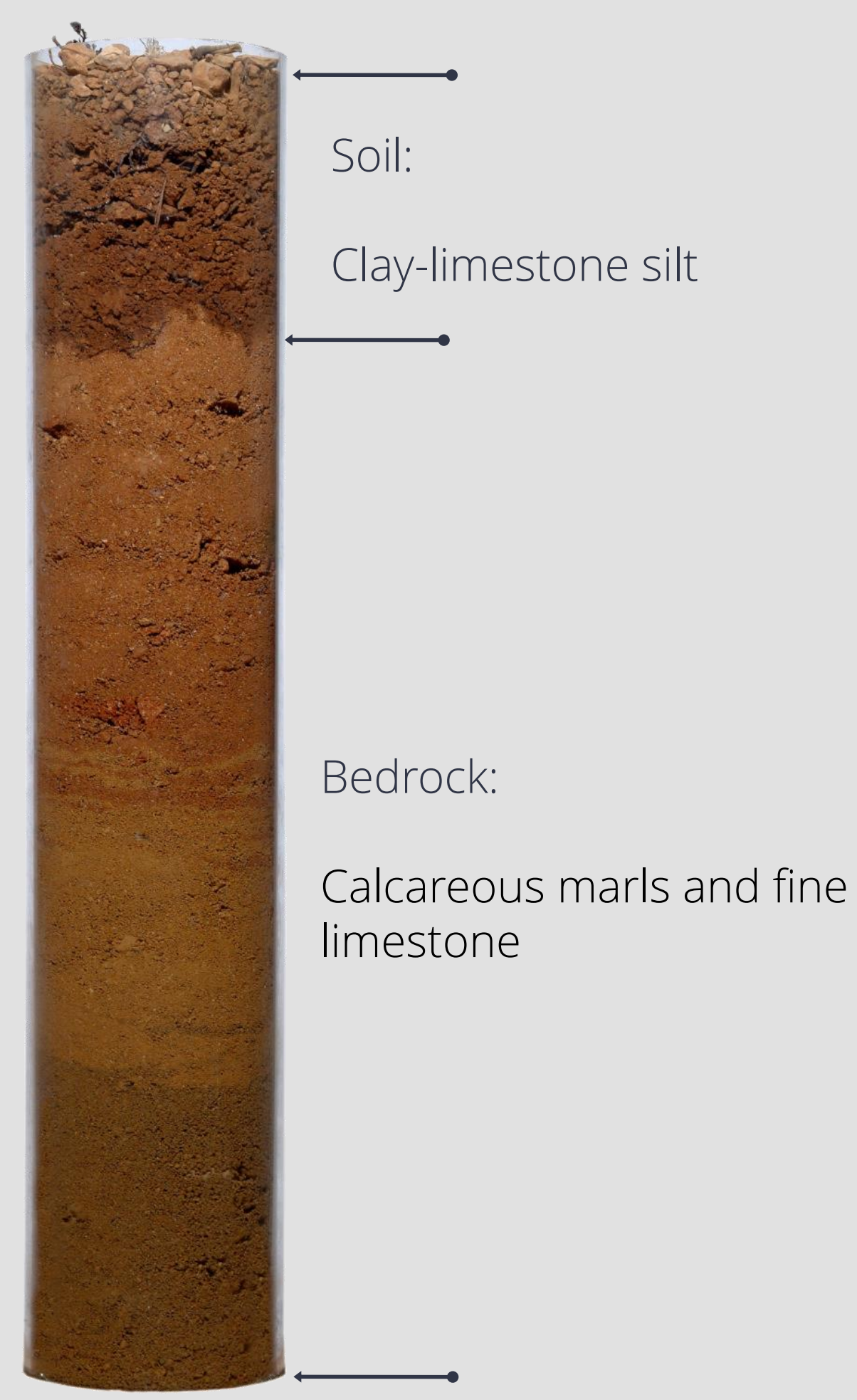
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Corton Charlemagne « Les Languettes » South, Southeast ; 10% slope, 320 meters



Corton Charlemagne « Les Pougets » South, 280 meters





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Vine-Growing



Vine Selection

Selection & Nursery



- Pinot being an old variety, it presents an important diversity, Pinot Fins = smaller cluster with intense color and flavors.
- Today 99% of worldwide plantation are clonal (selected) plants. At Domaine Louis Latour we are using Burgundy massale (field) selection (ATVB).
- In 2008 Louis Latour and DRC created the "Fondation du Pinot Noir", an association of the best producers working together to select Pinot Fins in old vineyards. The resulting vines will be planted in 2020, this is working for the future!

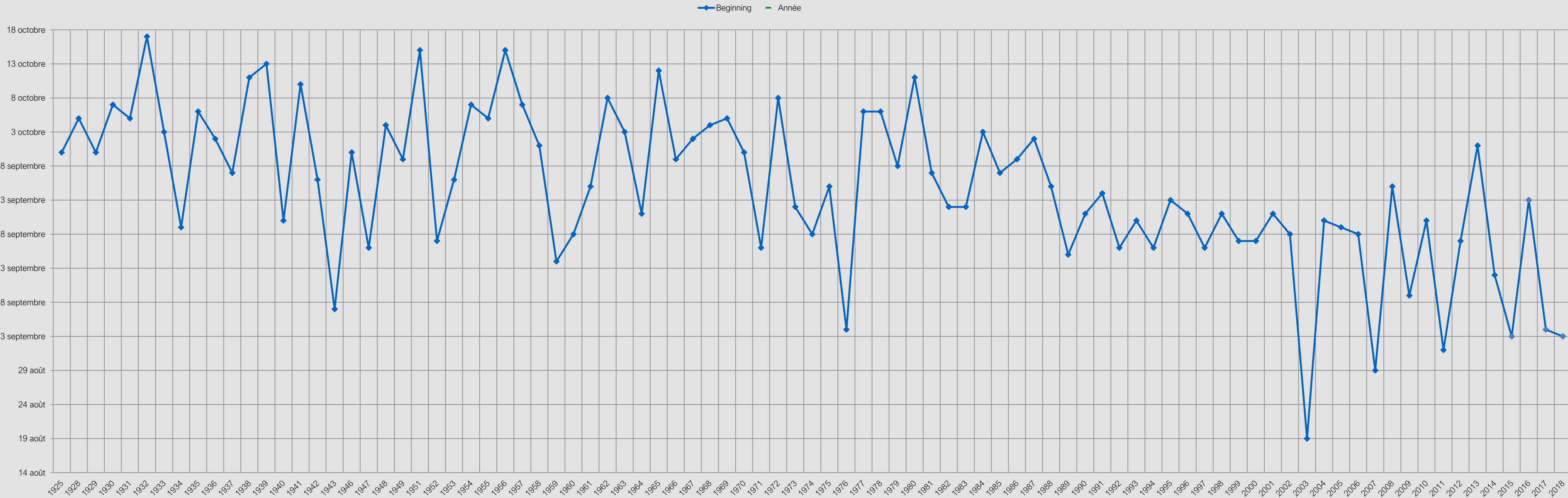


Vine-Growing

Maison Louis Latour – Masterclass Corton



Dates of harvest since 1925



Vine-Growing

Maison Louis Latour – Masterclass Corton



	DOMAINE LOUIS LATOUR - CORTON							
	CORTON CHARLEMAGNE		CORTON PERRIERES		CORTON CLOS DU ROI		CORTON VIGNE AU SAINT	
	Date of harvest	Yields (HI/Ha)	Date of harvest	Yields (HI/Ha)	Date of harvest	Yields (HI/Ha)	Date of harvest	Yields (HI/Ha)
2008	October 1st	42,79	October 1st	21,66	October 2nd	23,96	October 2nd	35,37
2009	September 10th	45,68	September 11th	36,51	September 16th	28,71	September 21st	41,98
2010	September 20th	38,97	September 21st	16,32	September 23rd	26,1	September 23rd	25,55
2011	September 8th	48	September 8th	40,57	September 6th	39,15	September 10th	38,73
2012	September 21st	16,6	September 21st	16,72	September 21st	14,07	September 24th	20,58
2013	October 3rd	14,97	October 2nd	6,52	October 2nd	21,74	October 2nd	18,78
2014	September 17th	38,33	September 12th	22,24	September 15th	33,27	September 16th	35,59
2015	September 3rd	40	September 3rd	15,23	September 3rd	22,10	September 8th	26,37
2016	September 25th	35	September 24th	25	September 23rd	28	September 28th	6*



* 75% of the vineyard suffered from frost in April 2016

Paysage de Corton

Louis Latour Initiative since 2009



Paysage de Corton aims to preserve the beauty of the landscape by producing their wine using ecologically sustainable strategies.

- Biodiversity
- Landscape
- Environnement protection
- Sustainable farming
- Bees
- Trees





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Winemaking

Cuverie Corton Grancey

Our Historic Winery



- Construction 1832 -1834
- Built in an old quarry, nestled amongst the Corton vineyards
- 5 levels for gravity fed vinification
- Still used as a winery for all our domaine wines
- Renovated in 2012



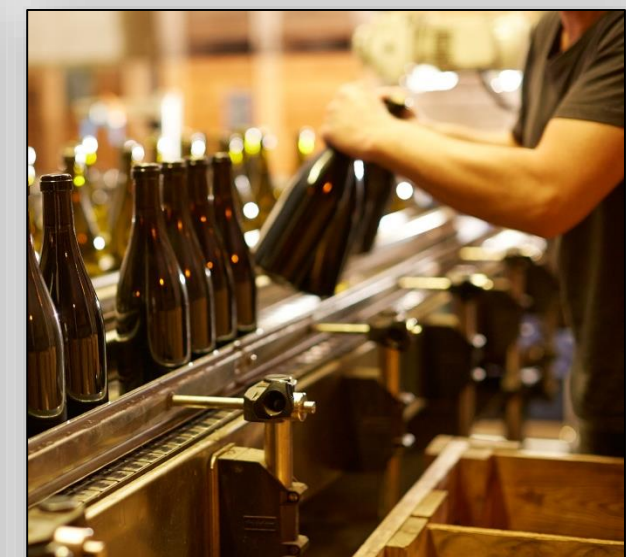
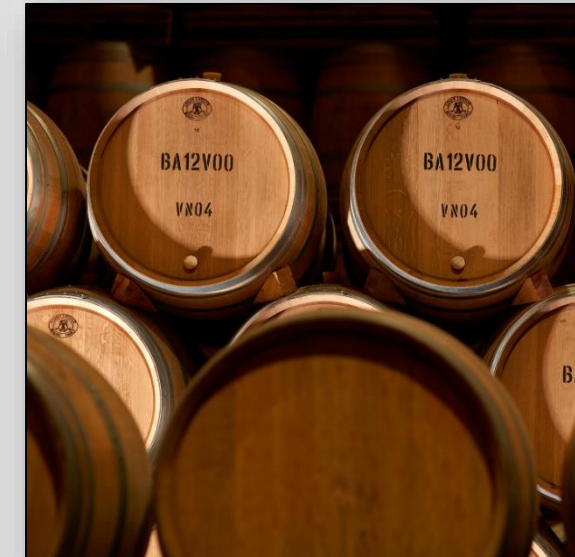
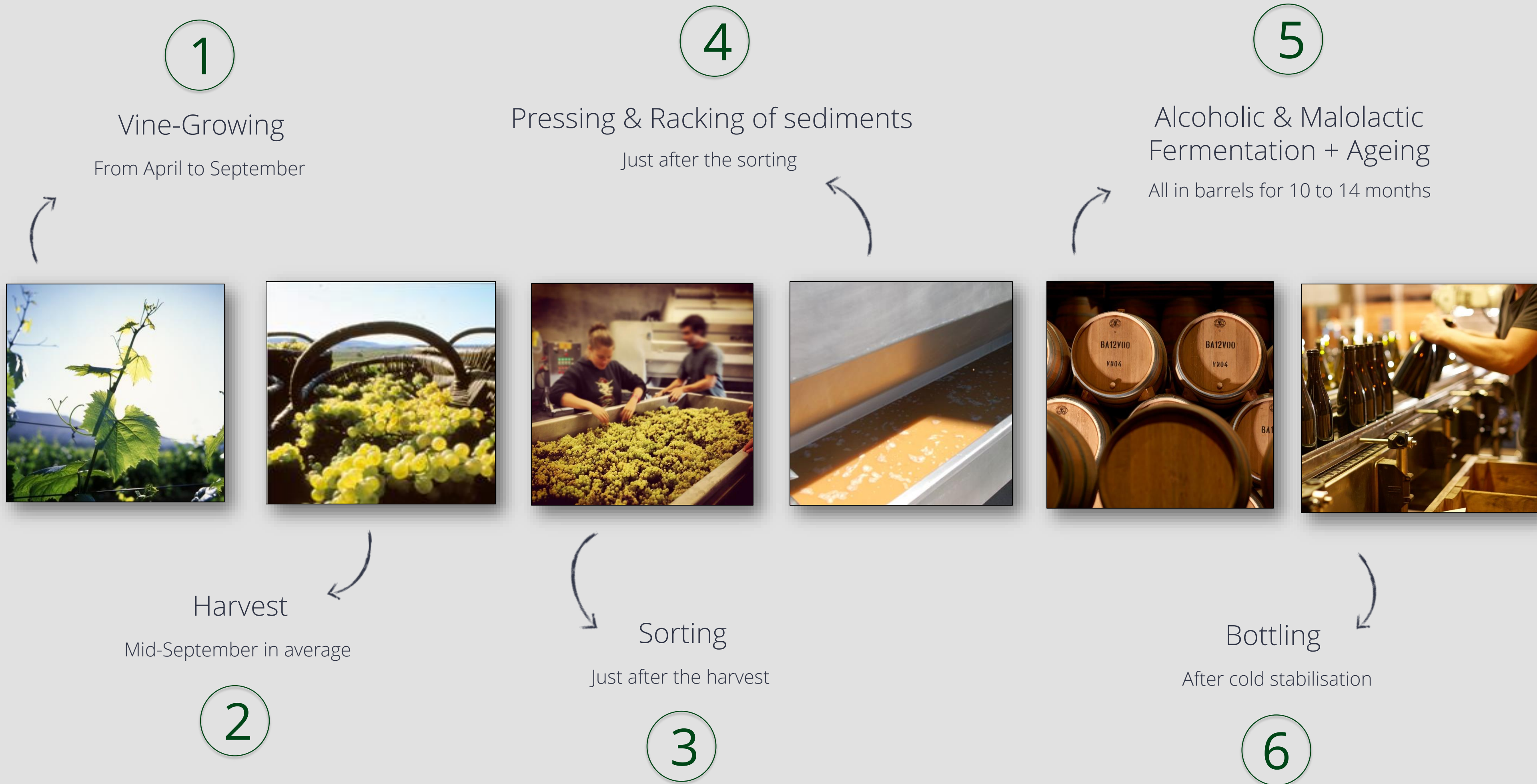
Winemaking – Corton Grand Cru

Maison Louis Latour – Masterclass Corton



Winemaking – Corton Charlemagne Grand Cru

Maison Louis Latour – Masterclass Corton





Louis Latour Barrels

In-house Cooperage



Origin:

- Exclusively sourced from the Louis Latour Cooperage
- 150 years old French fine grain oak from : Tronçais, Allier, Vosges, Bourgogne
- 36 months of drying

Effects:

- Micro-oxygenation
- Ageing potential
- Tannin exchange and stabilisation
- Oak flavours

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Tasting – 2016 Vintage

BA 11/300
Bouché
en
Corton Grands

The 2016 Vintage:

The wines of the 2016 vintage exhibit a quality that was quite unexpected given the difficult start to the year. Climate events in the spring took a severe toll on the harvest, which will no doubt be among the smallest of the past two decades. Wines present beautiful focused acidity with mouth filling silky fruit.



Corton-Charlemagne

2016

- Date of harvest : 25th September 2016
- Surface: 10,40 ha
- Yield: 35 hl/ha
- Louis Latour, 3rd of his line (1874-1941), whilst Phylloxera devastated the vineyard, decided to replant the damaged vines using an American rootstock that resist the disease. Louis Latour then decided to replant Chardonnay, after removing the Aligoté and Gamay vines that made up the majority of the hillside behind the winery. This created the first Corton-Charlemagne wines. Since 1891, we have been the biggest owner, seller and promoter of this appellation.
- Bright in colour with pale golden glints, our 2016 Corton-Charlemagne reveals an intense nose of fresh hazelnut with hints of roasting, marzipan and vanilla. Full on the palate, the vanilla aromas come along with notes of fresh almond, linden and some toasted notes. On the finish, aromas of citrus mingle with saline notes. A very beautiful length.
- James Suckling – 96/100
- Wine Spectator – 93/100
- Jancis Robinson – 17,5/20
- Tim Atkin – 94/100
- World of Fine Wine – 93/100

Corton Charlemagne
South, Southeast ; 10% slope, 320 meters

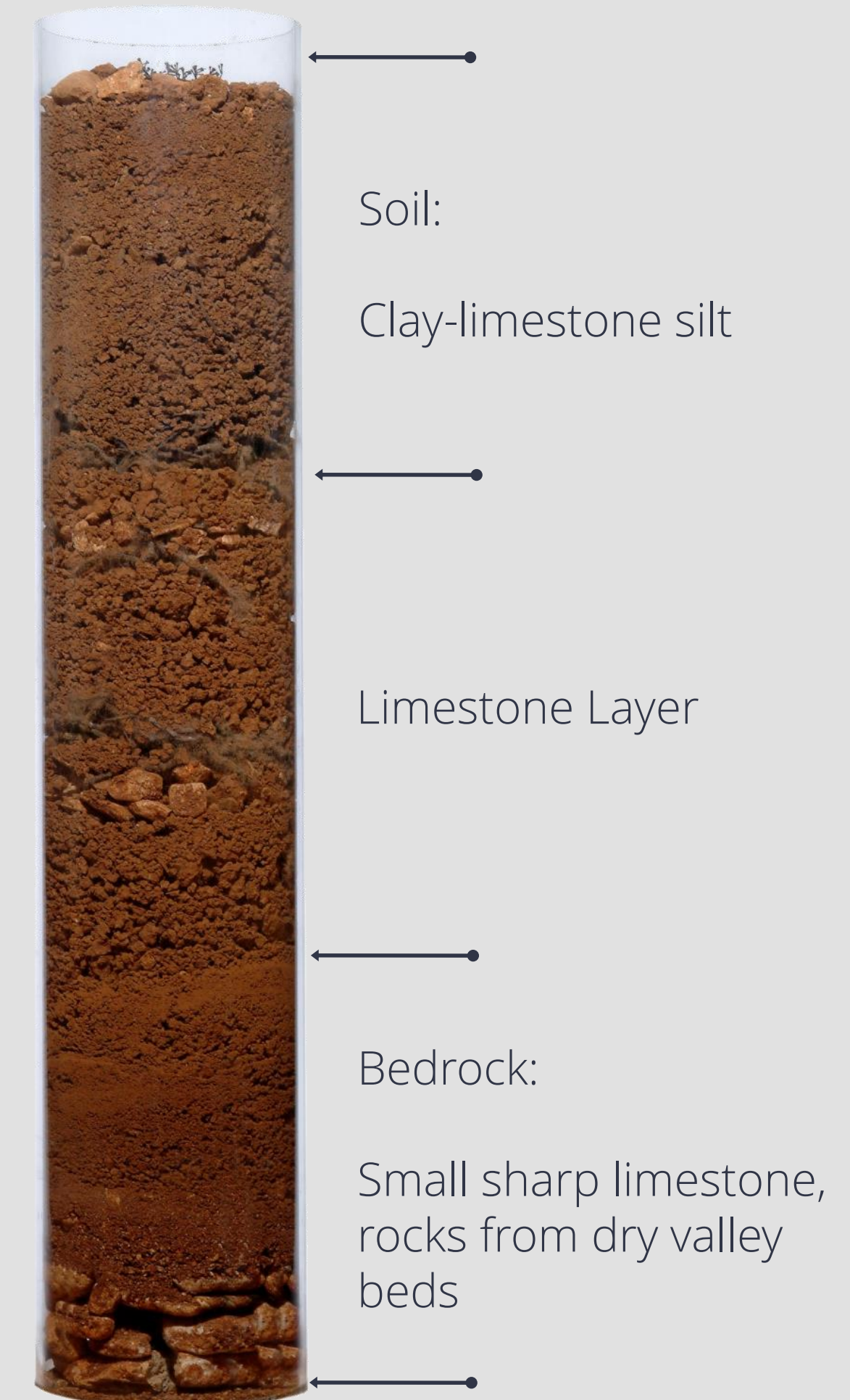


Corton Clos de la Vigne au Saint

2016

- Date of harvest: 28th September 2016*
- Surface: 2,5 ha
- Yield: 6 hl/ha
- The Latour family have a long connection with this vineyard which began in the early 19th century when the current Louis Latour's great great grandmother owned a section of the vineyard. The vineyard has perfect southerly exposure on the Corton hill lying on a bedrock outcrop towards the bottom of the slope. The soil is a rusty red colour and rich in marl which gives the wines distinct aromas.
- Of a deep colour with garnet lights, our Corton Grand Cru "Clos de la Vigne au Saint" 2016 offers a woody nose with lovely notes of cherry and licorice. Showing a beautiful length in the mouth, this wine reveals aromas of plum and strawberry tree. The mouth is emphasized by elegant tannins.
- James Suckling – 96/100
- Tim Atkin – 92/100
- Burghound.com – 91/100

Clos de la Vigne au Saint
South, 2% slope, 240 meters



* 75% of the vineyard suffered from frost in April 2016



Corton Perrières

2016

- Date of harvest: 24th September 2016
- Surface (potential): 5 ha
- Yield: 25 hl/ha
- Located on the hill of the Corton Grand Crus at an altitude of 273 meters in an old stone quarry, the 'Perrières' parcel of vines has a perfect south-easterly exposition. There are brown and red clay soils which produce a delicious and intense wine.
- Our Corton Grand Cru « Perrières » 2016 shows a ruby red colour with garnet lights. Marrying both plum notes and hints of nutmeg and pepper, the nose reveals a great complexity. The mouth, ample and round, offers subtle aromas of cherry and licorice. Lovely freshness on the finish with notes of chlorophyll.
- James Suckling: 96/100
- Wine Spectator: 95/100
- Tim Atkin: 93/100
- Wine Advocate: 92+/100

Corton Perrières South-East , 273 meters

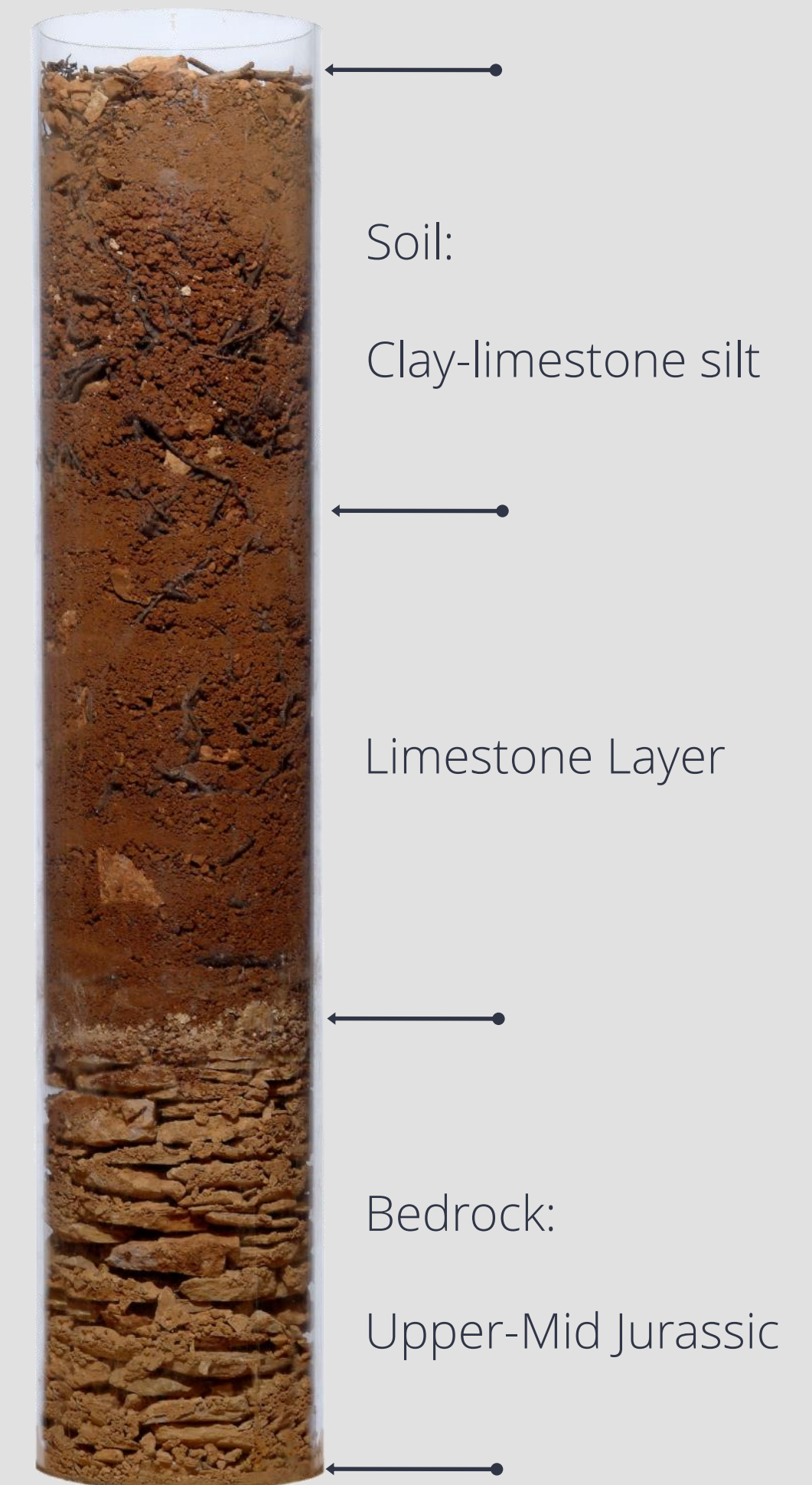




Corton Clos du Roi 2016

- Date of harvest: 23rd September 2016
- Surface: 1,75 ha
- Yield: 28 hl/ha
- Upon the death of Charles le Téméraire, the final duke of Burgundy, this parcel of vines passed into the hands of the royal winemakers and therefore became Corton 'Clos du Roi' (plot (of land) of the king). With a perfect easterly exposure on the hill of Corton, the Latour vines are worked in the traditional way. Harsh pruning permits later harvests and also insures that a good level of ripeness. This wine has fantastic ageing capacity.
- Of a deep colour with garnet lights, our Corton Grand Cru « Clos du Roi » 2016 offers notes of morello cherry and tobacco. The mouth, ample et underlined by aromas of mocha and licorice, reveals silky tannins.
- Wine Spectator - 94/100
- The World of Fine Wine: 94/100
- Tim Atkin: 92/100
- Burghound.com: 92/100

Corton Clos du Roi South-East, 5% slope, 290 meters

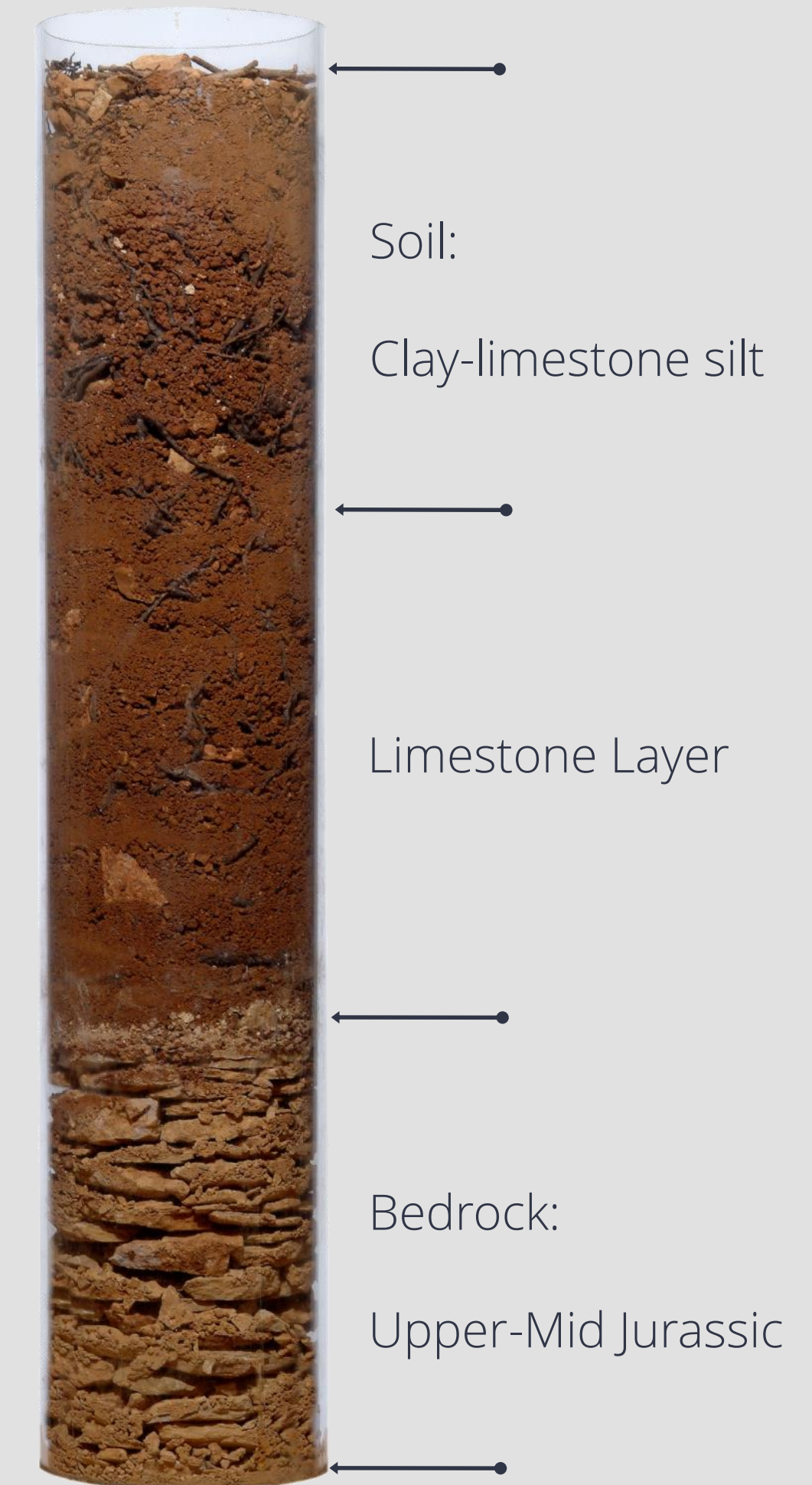




Château Corton Grancey

2016

- Date of harvest: 26th September 2016
- Surface: 12,12 ha
- Yield: 25 hl/ha
- Blend: Perrières (structure), Clos du Roi (complexity), Bressandes (silk), Grèves (structure), Chaumes (elegance)
- Our Château Corton Grancey Grand Cru 2016 reveals a very nice deep garnet red color. The nose is complex with aromas of strawberry and flowers. The wine is full-bodied and elegant with subtle hints of morello cherry and liquorice. Beautiful length in the mouth.
- James Suckling - 99/100
- Wine Spectator - 96/100
- Wine Advocate – 93+/100
- Jancis Robinson - 16/20





Thank you!

