Maison Louis Latour

Masterclass Corton

Maison Louis Latour

In a few words

- Founded in 1797
- Familly 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

1375

1536

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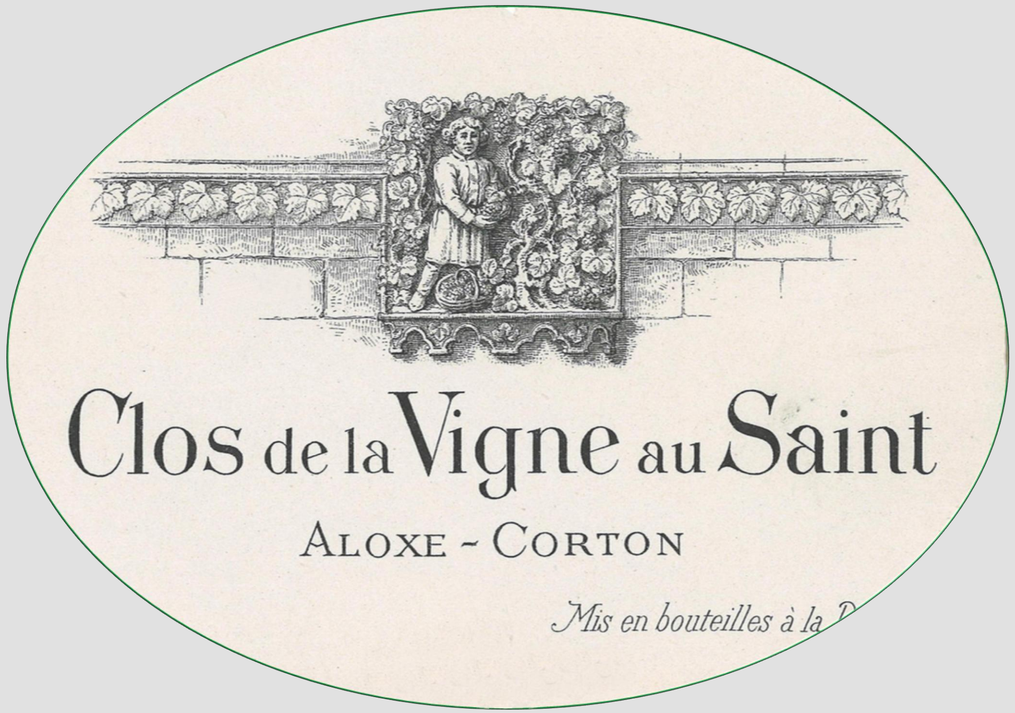
1880

1942

2014



1375

The first reference to “Clos de la Vigne au Saint” was by the ‘Society of Saulieu’ in 1375 when they mentionned 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 begining of the idea of « Climat » as a named vineyard with a specific terroir

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1855

Dr Jules Lavalle,
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 « inferieures » : 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, Fièvres, 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

HISTOIRE ET STATISTIQUE

DE LA VIGNE

ET

DES GRANDS VINS

DE LA COTE-D'OR

PAR

M. J. LAVALLE

DOCTEUR EN MÉDECINE ET DOCTEUR ÈS SCIENCES NATURELLES

Professeur d'histoire naturelle médicale à l'Ecole de médecine de Dijon, directeur du Jardin botanique de la même ville, membre de la Société géologique de France, secrétaire de la Société d'horticulture de la Côte-d'Or, membre du Comité central d'agriculture de la Côte-d'Or et de plusieurs sociétés savantes;

AVEC LE CONCOURS DE MM.

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

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

1880 - 1943

Philloxera Crisis

Acquisition in 1891 by Maison Latour of the Cuverie, 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.

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✓ *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 « Arreté » of 1931

In 1937 : cancellation of the « arreté » 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

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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”

Objectif 2015 UNESCO Les Climats du vignoble de Bourgogne www.climats-bourgogne.com

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

MASTERCLASS CORTON

Cartography

Hill of Corton

View from South

3 villages

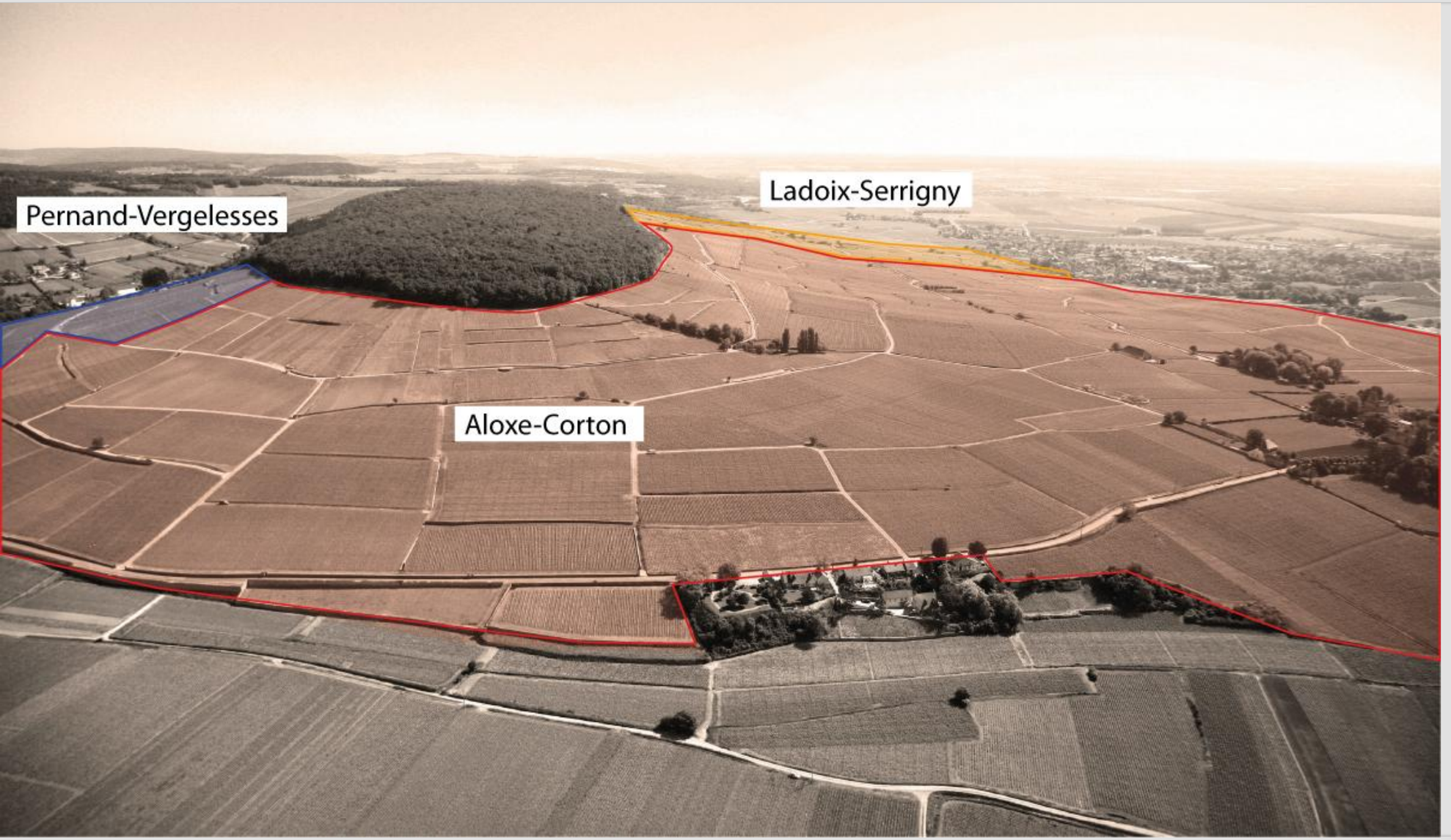
- Aloxe-Corton (120 ha GC)
- Pernand-Vergelesses (17 ha GC)
- Ladoix-Serrigny (22 ha GC)

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

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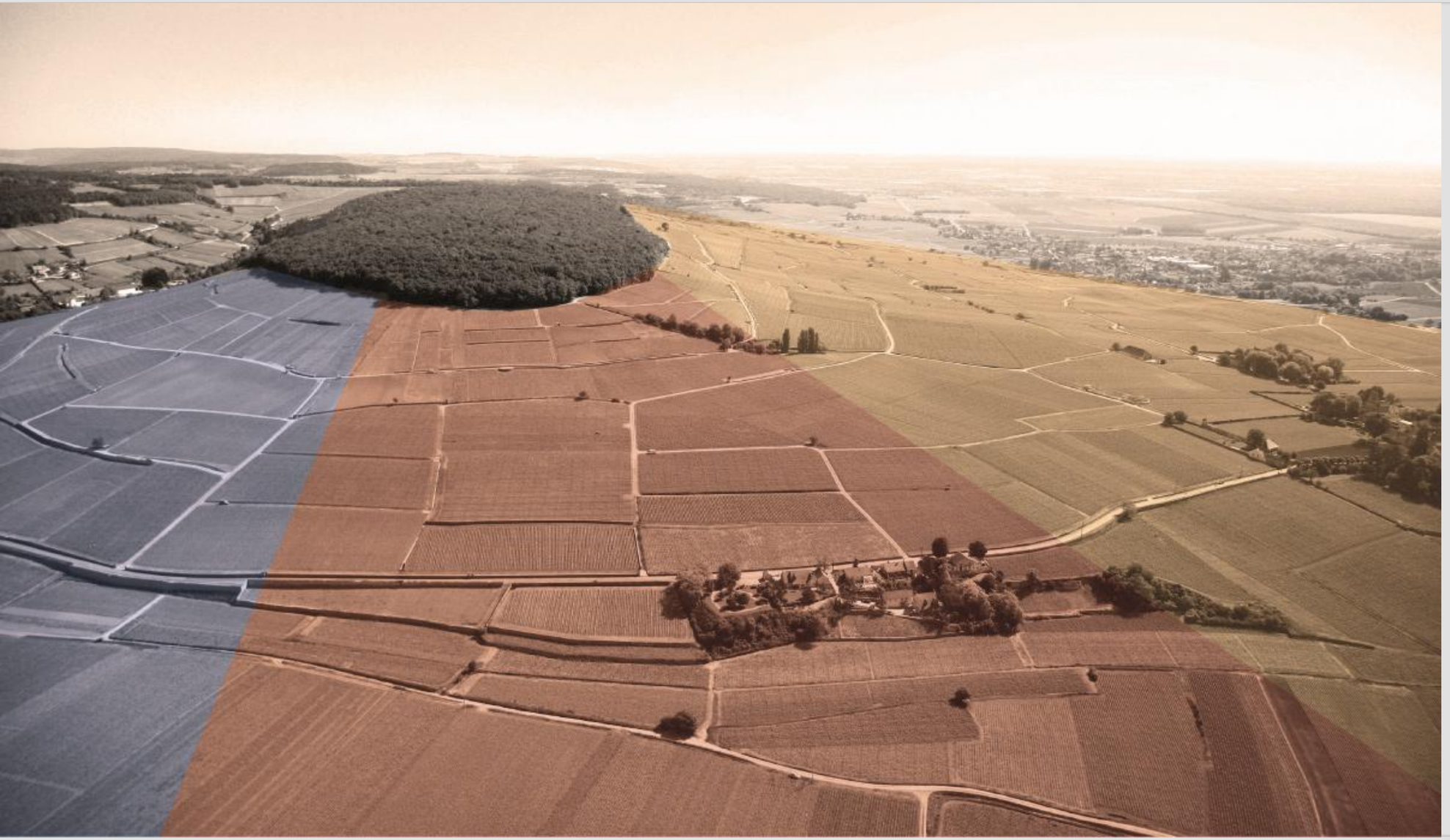


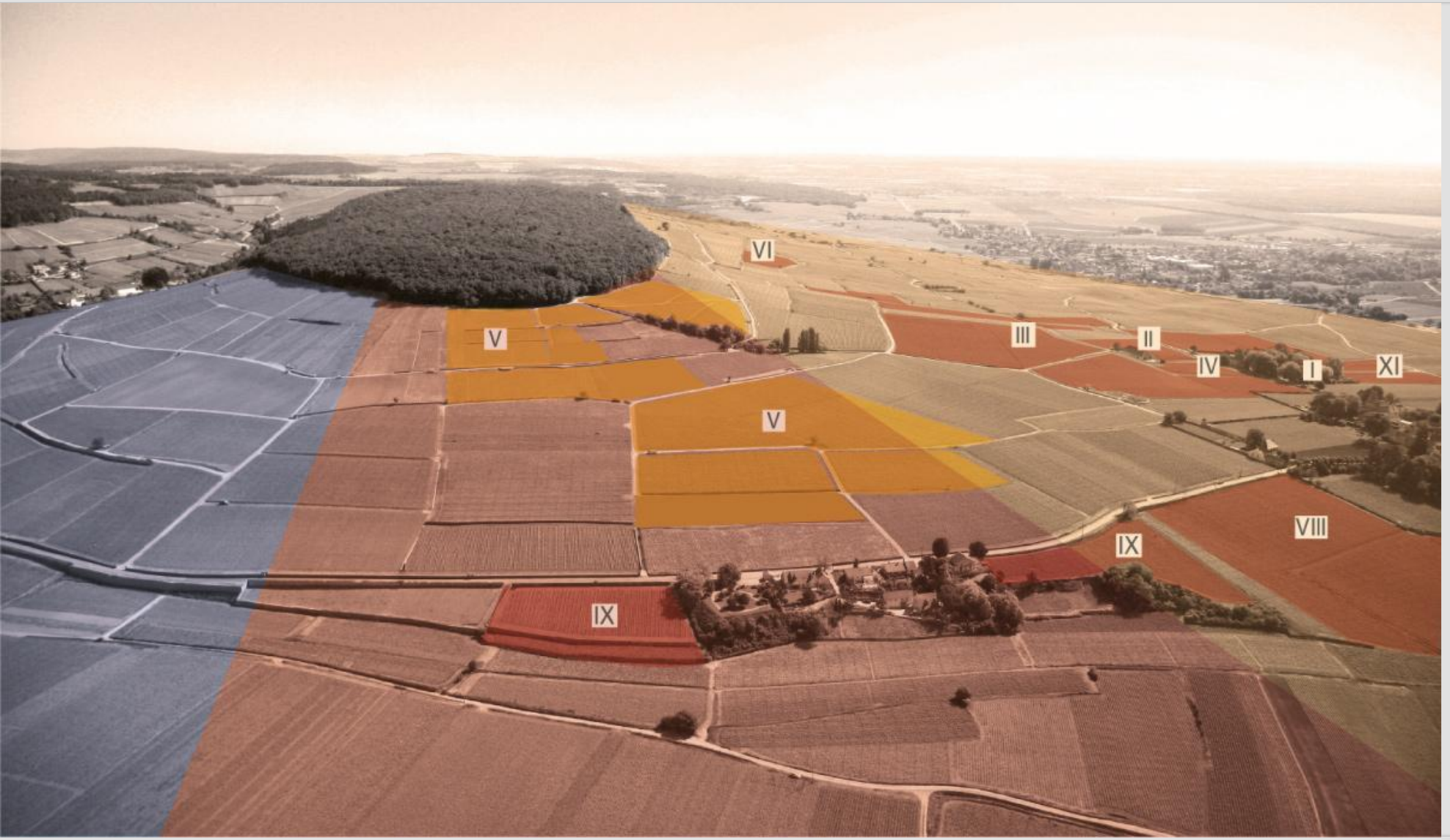
Hill of Corton

View from South

Cool zone

Warm zone

Intermediate zone



Hill of Corton

View from South

Cool zone

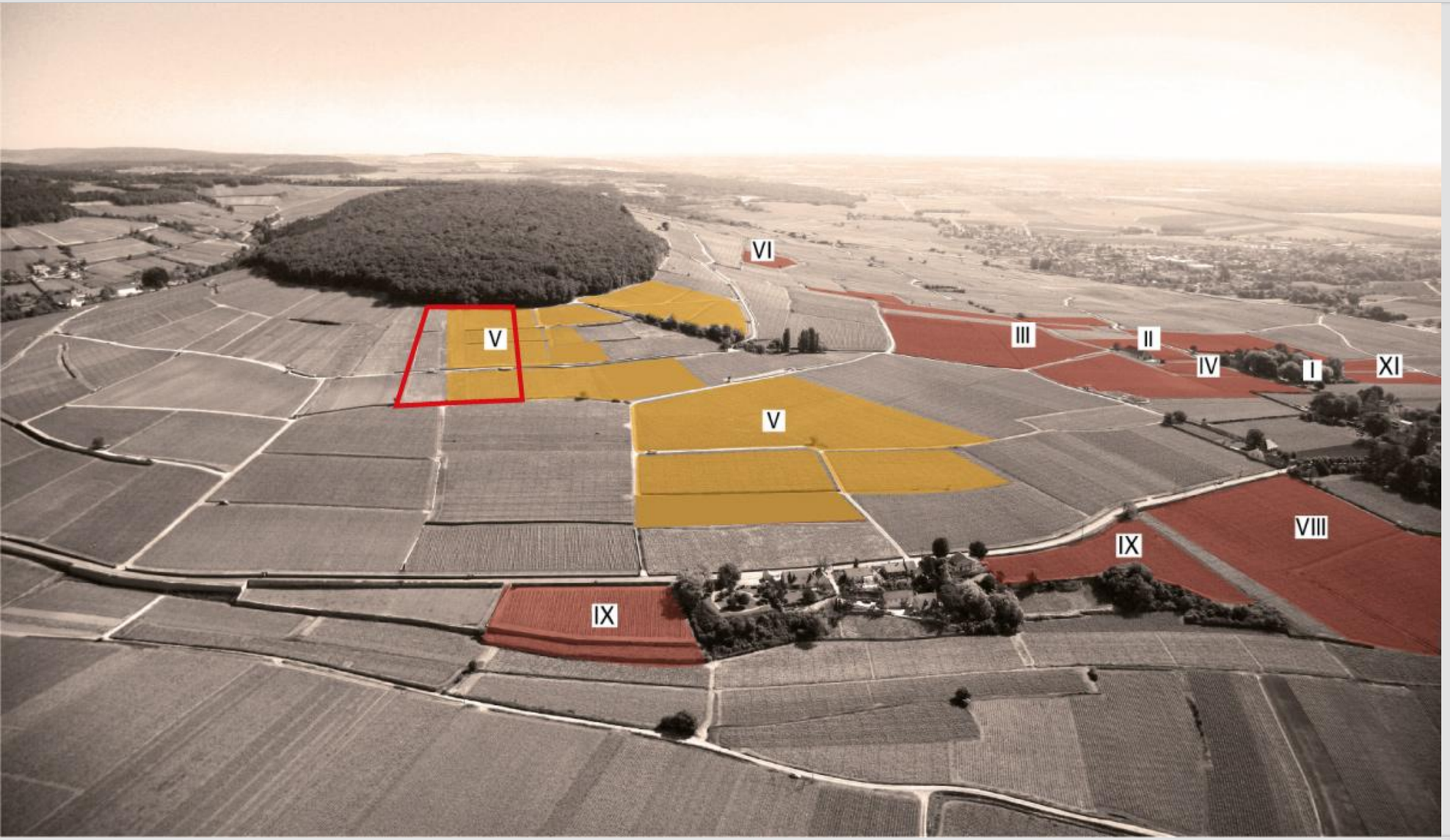
Warm zone

Intermediate zone

Maison Louis Latour

Corton-Charlemagne

Corton



Hill of Corton

View from South

Cold zone

Hot zone

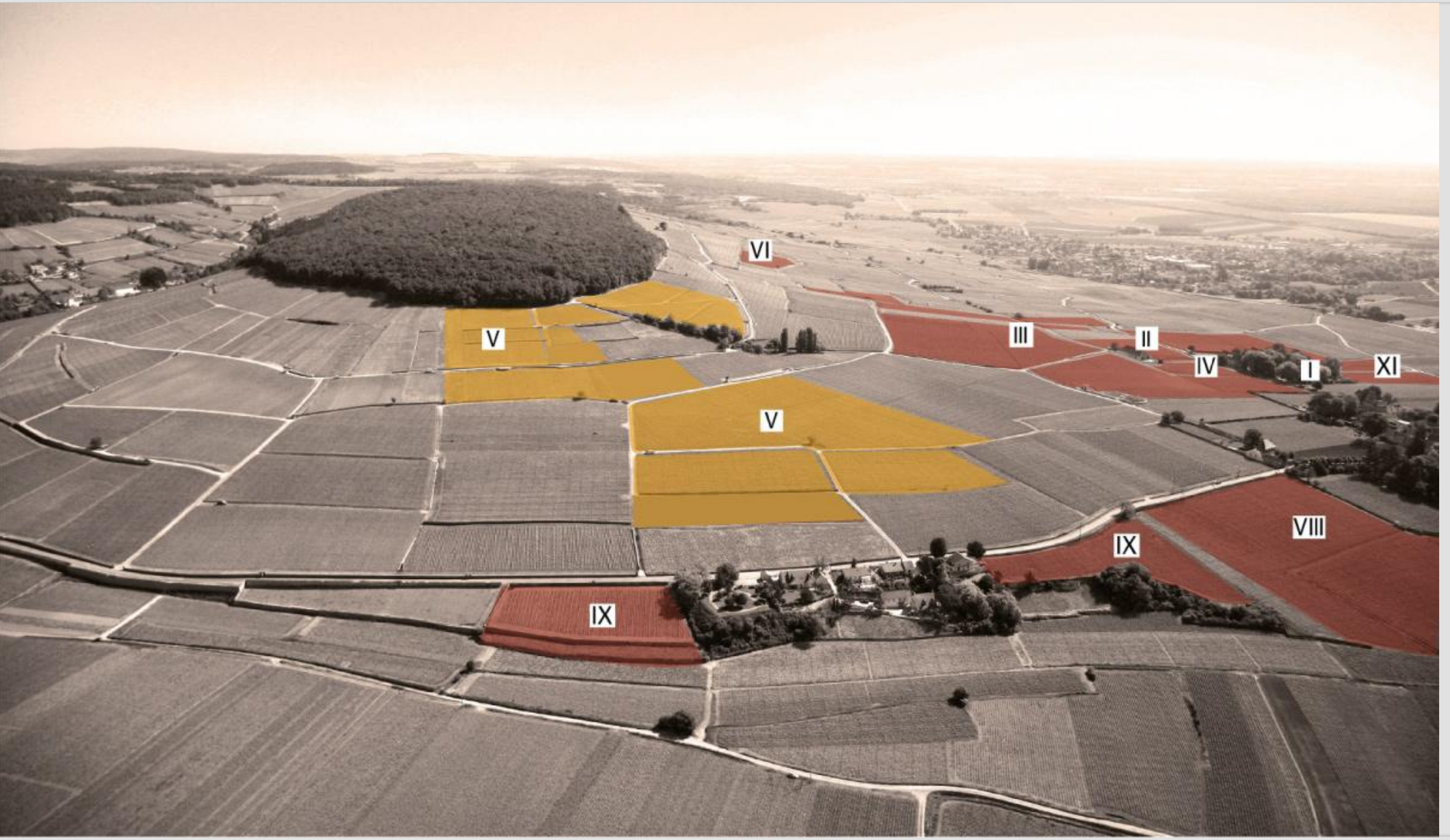
Intermediate zone

Maison Louis Latour

Corton-Charlemagne

Corton

Original holding
« Clos Charlemagne »

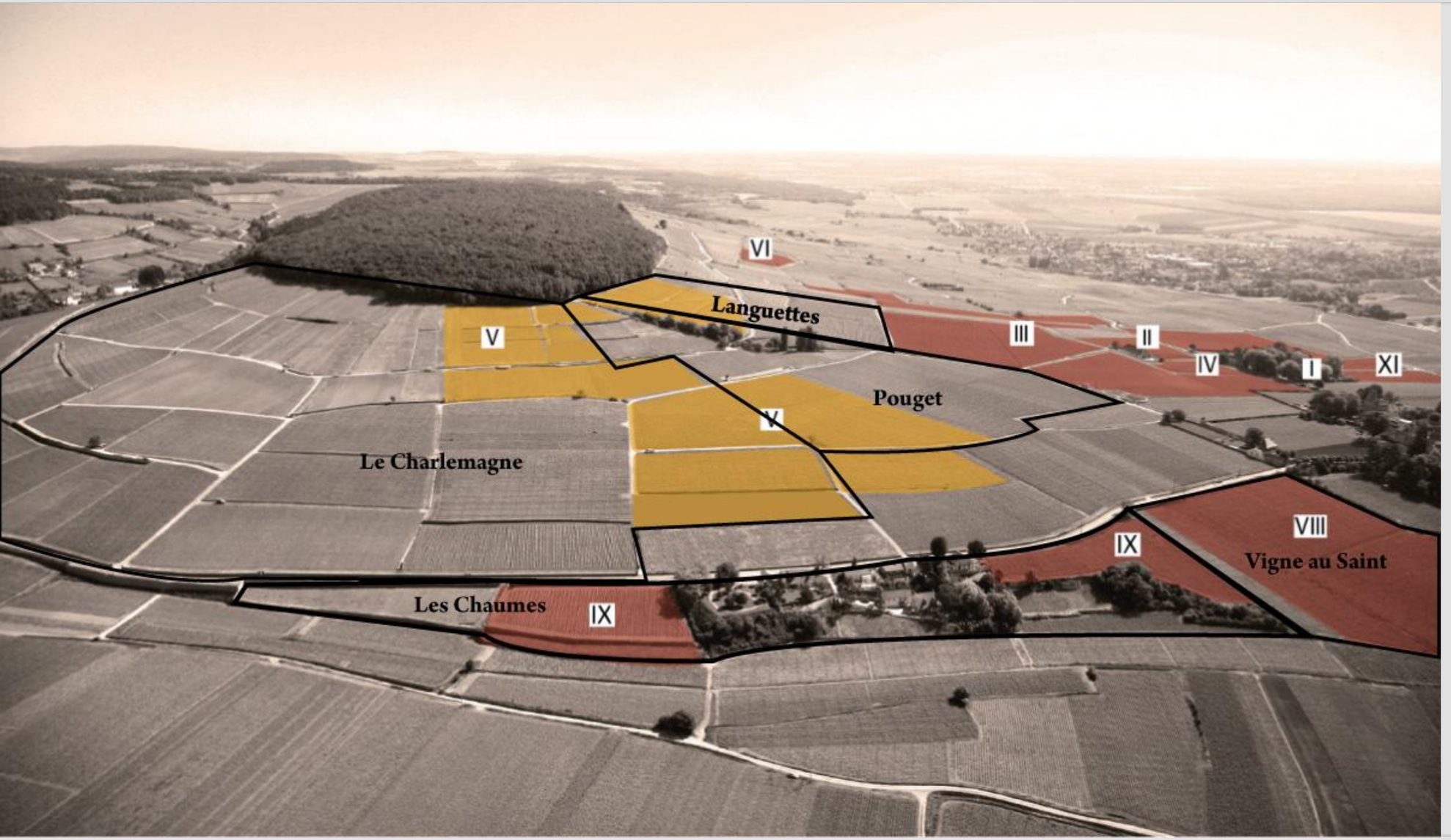


Hill of Corton

View from South

Maison Louis Latour

I	Château de Corton-Grancey
II	Cuverie 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 South

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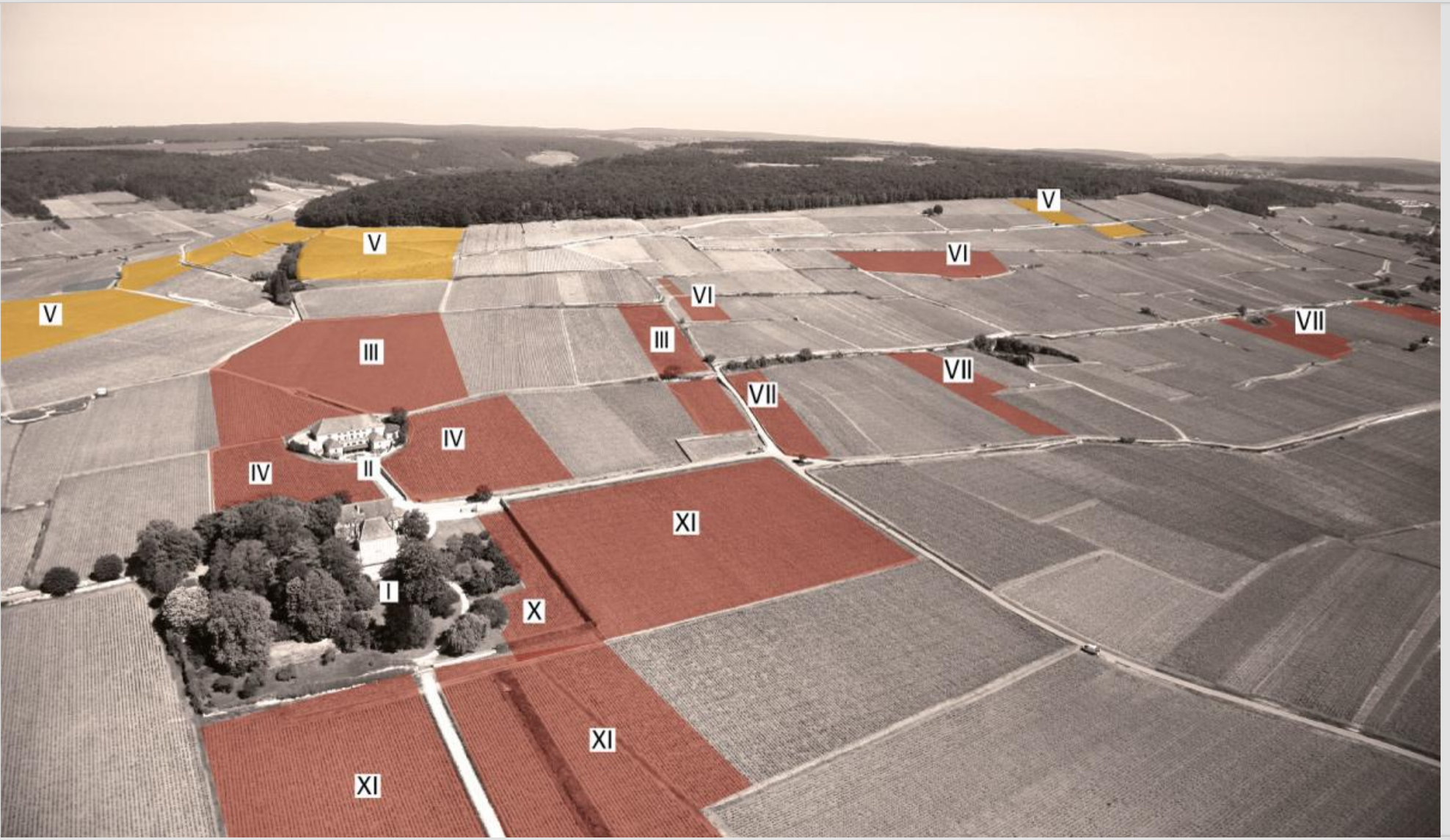

Hill of Corton

View from East

Maison Louis Latour

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II	Cuverie de Corton-Grancey
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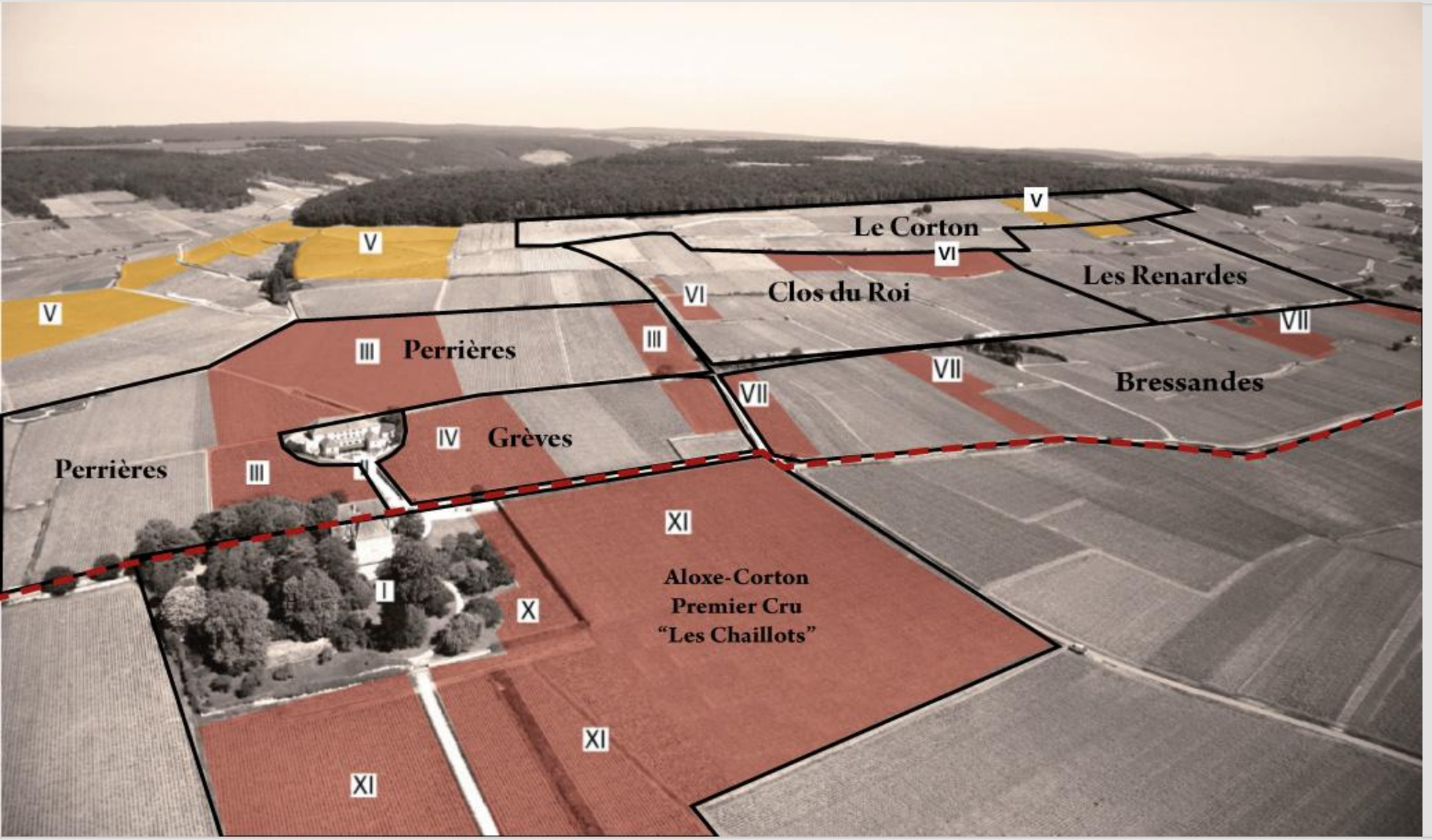

Hill of Corton

View from East

Maison Louis Latour

I	Château de Corton-Grancey
II	Cuverie de Corton-Grancey
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IX	Corton Les Chaumes (1,14 ha)

MASTERCLASS CORTON

Terroirs of the hill

Terroirs on the hill

Maison Louis Latour – Masterclass Corton

Corton Perrières
South-East , 273 meters

Soil:

Clay-limestone silt

Bedrock:

Mid-Jurassic

Corton Bressandes
South-East, 250 meters

Soil:

Clay-limestone silt

Limestone Layer

Bedrock:

Mid-Jurassic limestone

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

Soil:

Clay-limestone silt

Limestone Layer

Bedrock:

Upper-Mid Jurassic

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

Soil:

Clay-limestone silt

Limestone Layer

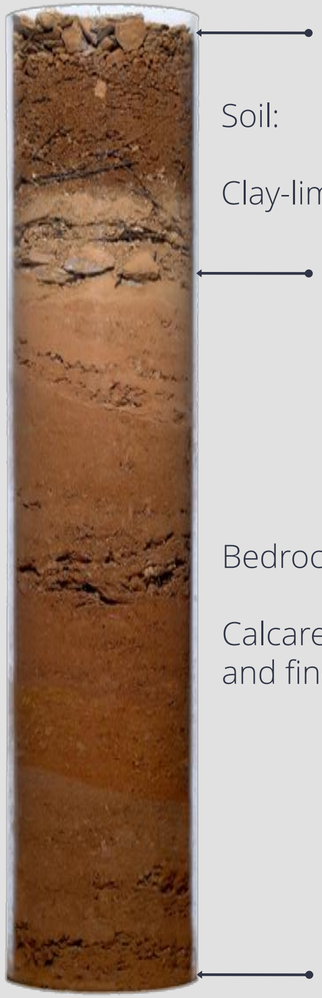
Bedrock:

Small sharp limestone, rocks from dry valley beds

Terroirs on the hill

Corton Charlemagne « Les Languettes »

South, Southeast ; 10% slope, 320 meters



Soil:

Clay-limestone silt

Bedrock:

Calcareous marls and fine limestone

Corton Charlemagne « Les Pougets »

South, 280 meters

Soil:

Clay-limestone silt

Bedrock:

Calcareous marls and fine limestone

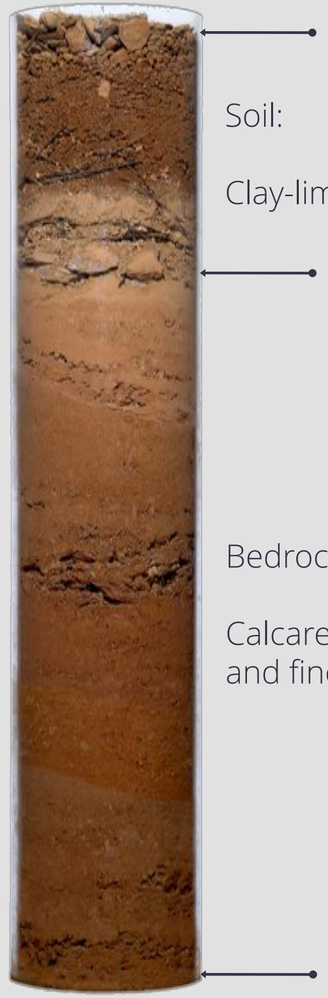
MASTERCLASS CORTON

Tasting

Corton Charlemagne

2014

- Date of harvest : 17 of september 2014
- Surface: 10,40 ha
- Rendement: 38,33 hl/ha
- Vintage: 2014 is a great year for whites with an optimum grapes maturity due to the sun of September. As a result, white wines are well-balanced, with a good cellaring potential.
- Tasting note: With a superb pale yellow colour, our Corton-Charlemagne Grand Cru 2014 shows an intense and complex nose of grilled almond with lightly smoked notes. Aromas of almond paste blends with flinty notes. The mouth is powerful, generous and frank and we also find grilled notes and fresh almond aromas. Very beautiful length, on the minerality.



Soil:

Clay-limestone silt

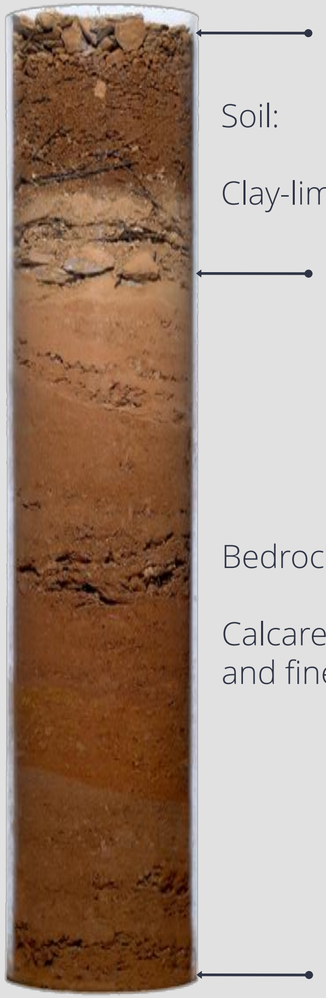
Bedrock:

Calcareous marls and fine limestone

Corton Charlemagne

2012

- Date of harvest: 21 of september 2012
- Surface: 10,40 ha
- Yield: 16,6 hl/ha
- Vintage: excellent vintage for whites despite erratic weather conditions and a small crop due to unstable weather during flowering.
- Tasting note: The Corton-Charlemagne 2012 is beautiful yellow in colour with light golden tints. Powerful aromas of fresh almond emerge accompanied by nice mellow oaky notes. It is an ample wine with good length. Let it age a few years before it reaches its peak.



Soil:

Clay-limestone silt

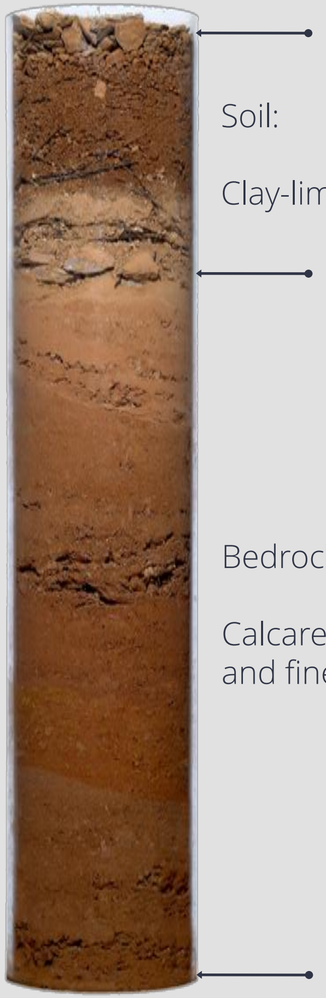
Bedrock:

Calcareous marls and fine limestone

Corton Charlemagne

2010

- Date of harvest: 20 of september 2010
- Surface: 10,40 ha
- Yield: 39 hl/ha
- Vintage: small crop when compare to 2009 due to the cold drawn out winter that persisted until flowering causing « coulure » and « millerandage ». Better but uneaven weather in the summer with a warm but not hot september acompanied by winds from the north concentrating grapes.
- Tasting note: Round with a pungent bouquet of grilled almonds and vanilla. Nice fullness in the mouth with integrated oak and a long, mineral finish. Even if this is already a flattering wine, it deserves a few years of cellaring to reach its peak.



Soil:

Clay-limestone silt

Bedrock:

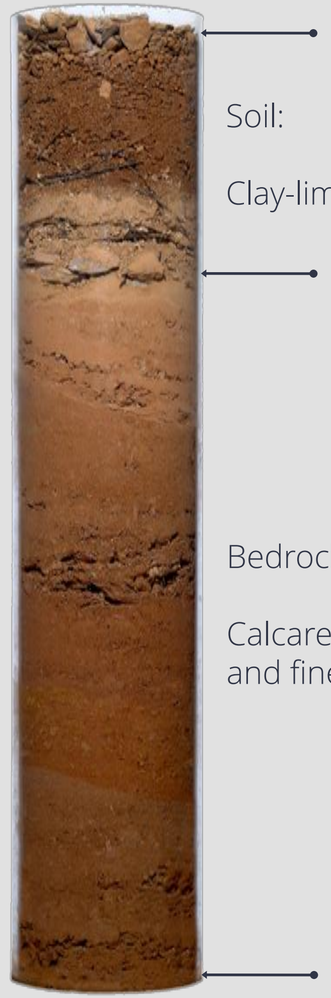
Calcareous marls and fine limestone

Corton Charlemagne

2008

- Date of harvest: 1st of october 2008
- Surface: 10,40 ha
- Yield: 42,8 hl/ha
- Vintage: late vintage compared to recent years with cool spring, cool summer but a beautiful weather from the 14th of September allowed bright pure flavours and savoury mineral caracter. A classic Corton Charlemagne vintage.
- Tasting note: This Grand Cru has a complex bouquet of fresh almonds and hints of oak. Impressive in structure it also reveals mineral notes on the finish. This is without doubt a wine to lay down for a few more year

Corton Charlemagne



Soil:

Clay-limestone silt

Bedrock:

Calcareous marls and fine limestone

MASTERCLASS CORTON

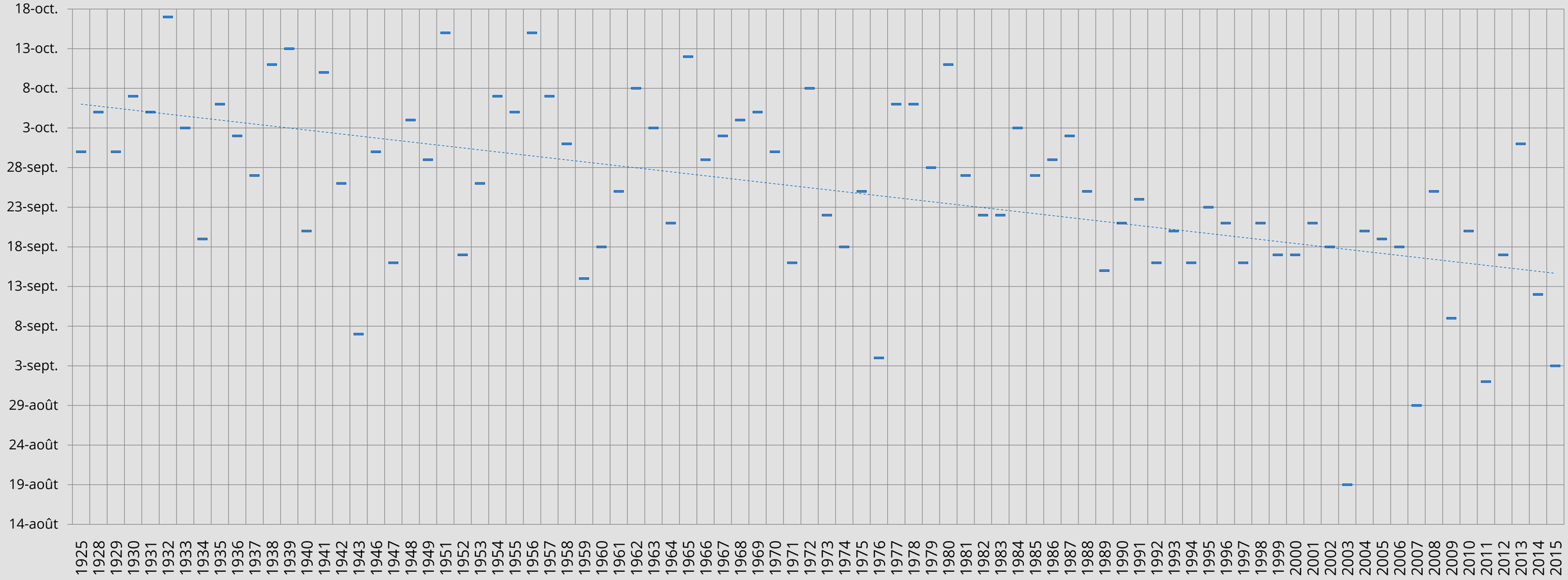
Vine-Growing

Vine Selection

Selection & Nursury

- 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!

Dates of harvest since 1925 :



	DOMAINE LOUIS LATOUR - CORTON							
	CORTON CHARLEMAGNE		CORTON PERRIERES		CORTON CLOS DU ROI		CORTON VIGNE AU SAINT	
	Date of harvest	Yields (Hl/Ha)	Date of harvest	Yields (Hl/Ha)	Date of harvest	Yields (Hl/Ha)	Date of harvest	Yields (Hl/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

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

MASTERCLASS CORTON

Tasting

Corton Clos de la Vigne au Saint

2012

- Date of harvest: 24 of september 2012
- Surface (potential): 2,5 ha
- Yield: 20,58 hl/ha
- Vintage: year with erratic weather conditions that affected flowering.Storms in June, July, August. Hail in Beaune! A fine september to produce rich and intense aromas
- 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.
- Superb ruby in colour, the 2012 Corton "Clos de la Vigne au Saint" is a wine of great finesse. The nose is complex with earthy aromas of cherry alongside subtle toasted notes. Round and full in the mouth, the tannins are supple with a finish of liquorice and roasted coffee flavours.

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

Soil:

Clay-limestone silt

Limestone Layer

Bedrock:

Small sharp limestone, rocks from dry valley beds

Corton Clos du Roi

2012

- Date of harvest: 21 of september 20102
- Surface (potential): 1,75 ha
- Yield: 14,07 hl/ha
- Vintage: year with erratic weather conditions that affected flowering.Storms in June, July, August. Hail in Beaune! A fine september to produce rich and intense aromas
- 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.
- The Corton "Clos du Roi" 2012 is beautiful ruby red in colour. The nose is very elegant with subtle notes of wild strawberries. A well-balanced wine with soft tannins.

Corton Clos du Roi

South-East, 5% slope, 290 meters

Soil:

Clay-limestone silt

Limestone Layer

Bedrock:

Upper-Mid Jurassic

Corton Perrières

2012

- Date of harvest: 21 of september 2012
- Surface (potential): 5 ha
- Yield: 16,72 hl/ha
- Vintage: year with erratic weather conditions that affected flowering. Storms in June, July, August. Hail in Beaune! A fine september to produce rich and intense aromas.
- 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.
- Of a deep ruby color, the Corton Grand Cru " Perrières" 2012 is complex and ample on the nose: red fruits combine perfectly with aromas of hazelnut and licorice. An elegant wine with silky tannins and a long finish.

Corton Perrières

South-East , 273 meters

Soil:

Clay-limestone silt

Bedrock:

Mid-Jurassic

Château Corton Grancey

2012

- Date of harvest: 21 of september 2012
- Surface (potential): 12,12 ha
- Yield: 18 hl/ha
- Vintage: year with erratic weather conditions that affected flowering. Storms in June, July, August. Hail in Beaune! A fine september to produce rich and intense aromas
- Blend: Perrières (structure), Clos du Roi (complexity), Bressandes (silk), Grèves (structure), Chaumes (elegance)
- Tasting note: The Château Corton Grancey 2012 is an intense ruby colour. Clean and fresh on the nose, aromas of cassis and liquorice emerge. It is an ample and powerful wine with a slightly minty aftertaste.

MASTERCLASS CORTON
Winemaking

Cuverie Corton Grancey

Our Historic Winery

- Construction 1832 -1834
- Built in an old quary, 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

1

Vine-Growing

From April to September

2

Harvest

Mid-September in average

3

Sorting & Destemming

Just after the harvest

4

Alcoholic fermentation
Pigeage

All manual, 3 times a day.

5

Devating & Pressing

After 12 to 14 days of fermentation
Soft pneumatic pressing

6

Malolactic & Ageing

For 8 to 10 months
In our natural old cellars

7

Toping

Each barrel, every week for 8 to 10 months

8

Racking

Once the wine is ready

Winemaking – Corton Charlemagne Grand Cru

Maison Louis Latour – Masterclass Corton

1

Vine-Growing

From April to September

2

Harvest

Mid-September in average

3

Sorting

Just after the harvest

4

Pressing & Racking of sediments

Just after the sorting

5

Alcoholic & Malolactic Fermentation + Ageing

All in barrels for 10 to 14 months

6

Bottling

After cold stabilisation

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

MASTERCLASS CORTON

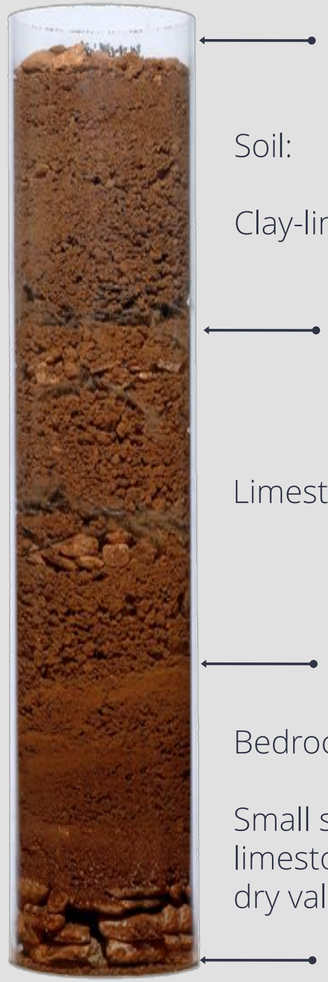
Tasting

Corton Clos de la Vigne au Saint

2010

- Date of harvest: 23 of september 2010
- Surface (potential): 2,5 ha
- Yield: 25,55 hl/ha
- Vintage: small crop due to rain and cold weather during flowering causing « coulure » and « millerandage ». Fine wheater in september enabled this great vintage to rippen.
- 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.
- A lovely deep, ruby red colour. On the nose the aromas are mellow with cherry-stone and vanilla coming through. On tasting, it is an elegant wine which is supple with a slight oaky, peppery touch. This has impressive length and is already very pleasant to drink now.

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



Corton Clos du Roi

2010

- Date of harvest: 23 of september 2010
- Surface (potential): 1,75 ha
- Yield: 26,10 hl/ha
- Vintage: small crop due to rain and cold weather during flowering causing « coulure » and « millerandage ». Fine wheater in september enabled this great vintage to rippen.
- 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.
- The Corton "Clos du Roi" 2010 is of a profound and glistening ruby red colour. It reveals aromas of red berries, such as blackberry and blackcurrant. The wine's woody elegance displays discreet notes of coffee and cloves. It is a fantastic wine with great cellaring potential.

Corton Clos du Roi

South-East, 5% slope, 290 meters

Soil:

Clay-limestone silt

Limestone Layer

Bedrock:

Upper-Mid Jurassic

Corton Perrières

2010

- Date of harvest: 21 of september 2010
- Surface (potential): 5 ha
- Yield: 16,32 hl/ha
- Vintage: small crop due to rain and cold weather during flowering causing « coulure » and « millerandage ». Fine wheater in september enabled this great vintage to rippen.
- 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.
- With a deep red color, this wine offers intense fruity aromas. The tannins are well blended and the length on the palate is impressive.

Corton Perrières

South-East , 273 meters

Soil:

Clay-limestone silt

Bedrock:

Mid-Jurassic

Château Corton Grancey

2010

- Date of harvest: 20 of september 2010
- Surface (potential): 12,12 ha
- Yield: 23,8 hl/ha
- Vintage: small crop due to rain and cold weather during flowering causing « coulure » and « millerandage ». Fine wheater in september enabled this great vintage to rippen.
- Blend: Perrières (structure), Clos du Roi (complexity), Bressandes (silk), Grèves (structure), Chaumes (elegance)
- Tasting note: With a purple hue this Grand Cru exhales aromas of cassis, saffron and earthiness. In the mouth the tannins envelop a lovely cherry fruitiness and are powerful yet silky.