



Louis Latour

MAISON FONDÉE EN 1797

GRAND ARDÈCHE

2007

- REGION Côteaux de l'Ardèche
- VILLAGE Ardèche
- APPELLATION Indication Géographique Protégée Ardèche
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 20 years
- SOIL Clay and chalk.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Maison Louis Latour is one of the most innovative producers in Burgundy whilst maintaining its traditional image. In 1979, with a view to expanding the business the valley of the Ardèche river with its clay and limestone-based soils was chosen as the ideal location to produce top-quality Chardonnay wines. The Grand Ardèche comes from the best vineyards, carefully selected every year when harvesting begins. The grapes are pressed and the must is placed immediately in oak barrels made by the cooperage at Latour, where the wine will age for approximately 10 months, like the great wines of Burgundy.

Wine tasting

- TASTING NOTE Yellow-green in colour, the Grand Ardèche 2007 has a subtle nose of vanilla. On the palate there are soft notes of spice and vanilla. This is a round and powerful wine. Tasted April 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - charcuterie - shellfish - fish.
- SERVING TEMPERATURE 10-12°

Press review

- Grand Ardèche 2007 - The Telegraph - September 25th 2009 - "Bright tropical fruit"
- Grand Ardèche 2007 - Decanter Online - July 2015 - 92/100
- Grand Ardèche 2007 - Jamie Goode's Wineanorak - April 2010 - 85/100
- Grand Ardèche 2007 - Blackpool Gazette - April 2009 - "Aromas of blossom, citrus fruits and vanilla"
- Grand Ardèche 2007 - The Wine Gang - September 2009 - 87/100
- Grand Ardèche 2007 - Guide Hachette des vins 2010 - "Coup de Coeur" - 2 stars
- Grand Ardèche 2007 - Evening Standard - July 9th 2009 - "Lovely full, buttery fruit"

