



# Louis Latour

MAISON FONDÉE EN 1797

## GRAND ARDÈCHE

2012

- **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** The Grand Ardèche 2012 is shimmering pale yellow in colour. On the nose it reveals aromas of vanilla and brioche with hints of honey and acacia. This is a well-balanced wine, ample and generous in the mouth with flavours of almond paste and vanilla. The finish is bright and fresh.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Aperitif - charcuterie - shellfish - fish.
- **SERVING TEMPERATURE** 10-12°

### *Press review*

Grand Ardèche 2012 - 2014 International Wine Challenge - May 2014 - Silver Medal  
Grand Ardèche 2012 - Decanter Online - July 2015 - 89/100  
Grand Ardèche 2012 - Guide Bettane & Desseauve 2015 - 15/20

