



# Louis Latour

MAISON FONDÉE EN 1797

## VIOGNIER D'ARDÈCHE

2007

- REGION Côteaux de l'Ardèche
- VILLAGE Ardèche
- APPELLATION Indication Géographique Protégée Ardèche
- GRAPE VARIETY 100% Viognier

### *The Vine*

- AVERAGE VINE AGE 15 years old
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 30% oak barrel - 70% stainless steel vats
- BARRELS Louis Latour cooperage, French oak, medium toast

### *Description*

Viognier was originally cultivated in the northern Côtes-du-Rhône. In the last quarter of the 20th century it has become one of the most popular varieties worldwide after having almost disappeared previously. In 2007, Maison Louis Latour decided to make a wine of 100% Viognier. Our Viognier is planted on more sloping hillsides than the Chardonnay. The wine is produced from hand-picked grapes carefully vinified in Latour's Ardèche winery on the outskirts of the village of Alba-la-Romaine.

### *Wine tasting*

- TASTING NOTE This wine is a golden colour with aromas of wild peach and ripe apricot - round and fat in the mouth with persistent vanilla notes. The finish is fresh with lingering stoned-fruit and vanilla notes. Ready to be enjoyed now.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Aperitif - Duck terrine with chestnuts - Seared Foie gras with apricots - charcuterie
- SERVING TEMPERATURE 10-12°

### *Press review*

Viognier 2007 - Guide Hubert 2009 - "Aromatic and round"

