



# Louis Latour

MAISON FONDÉE EN 1797

## VIOGNIER D'ARDÈCHE

2013

- 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 barrels - 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 Our Viognier 2013 has a very nice pale golden colour. The nose is fresh, of juicy apricot and almond. The mouth is ample and generous, almost syrupy, with hints of apricot nectar.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Aperitif - Duck terrine with chestnuts - Seared Foie gras with apricots - charcuterie
- SERVING TEMPERATURE 10-12°

