



Louis Latour

MAISON FONDÉE EN 1797

VIOGNIER D'ARDÈCHE

2015

- 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 The Viognier 2015 offers a beautiful bright gold color. The discreet nose reveals notes of apricot and vine peach. Very rich and smooth in the mouth with aromas of honey and almond. Fat and persistent finish.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Aperitif - Duck terrine with chestnuts - Seared Foie gras with apricots - charcuterie
- SERVING TEMPERATURE 10-12°

