



# Louis Latour

MAISON FONDÉE EN 1797

## ARDÈCHE CHARDONNAY

2004

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

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Maison Louis Latour is one of the most innovative producers in Burgundy whilst maintaining its traditional image. With a view to expanding the business in 1979, the valley of the Ardèche river with its clay and limestone-based soils was chosen as the ideal location to produce a top-quality Chardonnay wine. The Chardonnay d'Ardèche is aged in stainless steel vats for approximately 10 months. It is a fresh and easy to drink wine.

### *Wine tasting*

- TASTING NOTE A golden coloured chardonnay with light green reflection, this vintage dazzles us with its complex aromas of hoeny and exotic fruits. Powerful and fat, this wine is best enjoyed with fish !
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish
- SERVING TEMPERATURE 10-12°

