



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE CHARDONNAY

2013

- 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 Sparkling pale gold in colour the Ardèche Chardonnay 2013 has a delicious bouquet of honey accompanied with aromas of yellow fruits and apricot. In the mouth it is rounded with flavours of yellow peach and a lovely lasting freshness.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish
- SERVING TEMPERATURE 10-12°

Press review

Ardèche Chardonnay 2013 - The Sunday Business Post - February 2015 - 88/100

Ardèche Chardonnay 2013 - Matching Food & Wine - June 2014 - My Best Buys

Ardèche Chardonnay 2013 - Western Morning News - August 2014 - Wine of the Week

