



# Louis Latour

MAISON FONDÉE EN 1797

## ARDÈCHE CHARDONNAY BIO 2024

- REGION Côteaux de l'Ardèche
- VILLAGE Ardèche
- GRAPE VARIETY Chardonnay

**NOUVEAUTÉ**

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40hl/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. Then, the conversion to organic farming between 2019 and 2020 enabled Maison Louis Latour to have 10 hectares of organic vineyards between Alba-la-Romaine and Mirabel.

### *Wine tasting*

- TASTING NOTE Wine with a pale gold hue, initially revealing aromas of white peach and quince, evolving into more herbaceous notes such as thyme. On the palate, this herbaceous aromatic profile reappears, with a smooth, round texture that reveals a fine balance.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish.
- SERVING TEMPERATURE 10 - 12°C

