



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE VIOGNIER

2018

- **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** 12 months in stainless steel vats.

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 2018 Ardèche Viognier is an elegant wine, offering intense and revealing aromas of apricot and peach. On the palate we find an ample and polished mouthfeel that delivers its subtle power in a linear, straightforward fashion. Apricot and almond notes express themselves on the finish, giving the wine an excellent length and balance. A charming wine that delivers a great freshness and pleasure.
- **CELLARING POTENTIAL** 3 years
- **FOOD PAIRING** Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- **SERVING TEMPERATURE** 10 - 12°C

