



# Louis Latour

MAISON FONDÉE EN 1797

## DUET 2006

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

### *The Vine*

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked and 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*

After having great success with our "Ardèche Chardonnay" and our "Grand Ardèche", Maison Louis Latour became interested in planting the Viognier grape variety on Ardèche soils and in the original blend that could be made with Chardonnay. Our "Duet" is unique because the two different grapes are harvested and fermented at the same time. The vines are quite far apart from one another and the last week of harvesting Chardonnay coincides with the first week of harvesting Viognier, therefore preserving the acidity of the Viognier. This results in a balanced wine, where neither variety overpowers the other. It is a fine, supple, and elegant wine.

### *Wine tasting*

- TASTING NOTE An intense golden yellow robe and a delicate bouquet of white flower and fruit characterize this wine. It is fresh and refined, expressing as much the roundness of the Chardonnay as the finesse of the Viognier. The alliance creates a good balance.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Apéritif - charcuterie - fish.
- SERVING TEMPERATURE 10-12°

