



# Louis Latour

MAISON FONDÉE EN 1797

## GRAND ARDÈCHE

2004

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

### *The Vine*

- AVERAGE VINE AGE 20 years
- SOIL Clay and chalk.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

### *Vinification & Ageing*

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Maison Louis Latour is one of the most innovative producers in Burgundy whilst maintaining its traditional image. In 1979, with a view to expanding the business the valley of the Ardèche river with its clay and limestone-based soils was chosen as the ideal location to produce top-quality Chardonnay wines. The Grand Ardèche comes from the best vineyards, carefully selected every year when harvesting begins. The grapes are pressed and the must is placed immediately in oak barrels made by the cooperage at Latour, where the wine will age for approximately 10 months, like the great wines of Burgundy.

### *Wine tasting*

- TASTING NOTE The result is a full-bodied wine that is smooth with notes reminiscent of exotic fruits and vanilla spice imparted by the oak. The rich lemon gold hue invites you to sniff the ripe open nose of fresh tropical and citrus fruit aromas with integrated smoky vanilla oak flavours. In the mouth, a warm creamy texture coats the mouth with layers of ripe fruit balanced by freshness and a long smooth finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - charcuterie - shellfish - fish.
- SERVING TEMPERATURE 10-12°

