



Louis Latour

MAISON FONDÉE EN 1797

GRAND ARDÈCHE

2008

- 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 With golden highlights the 2008 Grand Ardèche has magnificent aromatic richness with floral aromas, most notably acacia, and a touch of vanilla. Balanced, fat and with an impressive finish, this wine is still young however there is a lot of promise here. Tasted November 2010.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - charcuterie - shellfish - fish.
- SERVING TEMPERATURE 10-12°

