



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE CHARDONNAY

2021

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

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- AGEING 24 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. The Chardonnay d'Ardèche is aged in stainless steel vats for approximately 10 months. It is a fresh and easy to drink wine.

Wine tasting

- TASTING NOTE Our Ardèche 2021 has a pale yellow colour. Its first nose is discreet with aromas of sage. It then opens and reveals notes of lemon verbena and fresh almond. The palate is light and well-structured because of the late harvest. It expresses floral, hawthorn and citrus aromas. The finish is light and refreshing.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish.
- SERVING TEMPERATURE 10 - 12°C

