



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE CHARDONNAY

1998

- 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 8 to 10 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 A fresh pale lemon colour, with a full round fresh fruity bouquet of citrus and lemon fruits. The palate is light and elegant with balancing acidity and a clean finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish
- SERVING TEMPERATURE 10-12°

