



# Louis Latour

MAISON FONDÉE EN 1797

## ARDÈCHE CHARDONNAY 2005

- 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 charming wine with fresh fruit aromas, particularly pear. On the palate we get more spicy notes of peppermint. A wine that can be enjoyed now. Tasted January 2007
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish
- SERVING TEMPERATURE 10-12°

### *Press review*

Chardonnay d'Ardèche 2005 - The Beaumont Enterprise - November 15th 2008 - "Light and silky smooth"

Chardonnay d'Ardèche 2005 - Jancis Robertson - January 2007 - 15/20

