Louis Latour

MAISON FONDÉE EN 1797

Ardèche Chardonnay
2006

- **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. In1979, 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** The Ardèche has a nice bright golden yellow colour and a refined nose which expresses floral and mineral aromas along with notes of dried fruit. On the palate, it is fresh and round, almost fat. It reveals a long and harmonious finish.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Aperitif - charcuterie - fish.
- **Serving temperature** 10 - 12°C