



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE CHARDONNAY

2007

- 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 The Ardeche Chardonnay 2007 has a lovely clean, green-yellow colour. This is a pleasant wine with a marked freshness of delicious floral aromas. It has a long finish and is perfectly balanced. Dégusté avril 2009.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Aperitif - charcuterie - fish
- SERVING TEMPERATURE 10-12°

