Louis Latour

MAISON FONDÉE EN 1797

Ardèche Chardonnay
2013

- **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** Sparkling pale gold in colour the Ardèche Chardonnay 2013 has a delicious bouquet of honey accompanied with aromas of yellow fruits and apricot. In the mouth it is rounded with flavours of yellow peach and a lovely lasting freshness.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Aperitif - charcuterie - fish.
- **Serving temperature** 10 - 12°C

Press review

Ardèche Chardonnay 2013 - The Sunday Business Post - February 2015 - 88/100
Ardèche Chardonnay 2013 - Matching Food & Wine - June 2014 - My Best Buys
Ardèche Chardonnay 2013 - Western Morning News - August 2014 - Wine of the Week