



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE CHARDONNAY

2022

- **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** Our Ardèche 2022 has a pale yellow colour. Its intense nose develops hints of acacia flowers and hazelnuts, followed by notes of fresh almonds. It is dense on the palate, with aromas of honey, white flowers and hazelnut. The freshness of the first taste evolves into a smooth, enveloping texture.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Aperitif - charcuterie - fish.
- **SERVING TEMPERATURE** 10 - 12°C

