Louis Latour

MAISON FONDÉE EN 1797

Ardèche Viognier
2012

- **Region** Côteaux de l'Ardèche
- **Village** Ardèche
- **Appellation** Indication Géographique Protégée Ardèche
- **Grape variety** 100% Viognier

The Vine

- **Average vine age** 15 years old
- **Soil** Clay and limestone.
- **Average yield** 35 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- **Ageing** 100% stainless steel vats

Description

Viognier was originally cultivated in the northern Côtes-du-Rhône. In the last quarter of the 20th century, it has become one of the most popular varieties worldwide after having almost disappeared previously. In 2007, Maison Louis Latour decided to make a wine of 100% Viognier. Our Viognier is planted on more sloping hillsides than the Chardonnay. The wine is produced from hand-picked grapes carefully vinified in Latour's Ardèche winery on the outskirts of the village of Alba-la-Romaine.

Wine tasting

- **Tasting Note** Our Viognier 2012 will undoubtedly charm you with its pale yellow color. The nose is intense, showing pretty notes of apricot and fresh almond. The palate is both rich and powerful while fine apricot aromas linger in the finish.
- **Cellaring Potential** 3 years
- **Food Pairing** Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- **Serving temperature** 10 - 12°C