Louis Latour

MAISON FONDÉE EN 1797

Ardèche Viognier
2020

- **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** 12 months in 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** Of a brilliant pale gold color, the Ardèche Viognier 2020 offers an intense nose of juicy apricot. In the mouth it is a round and generous wine with apricot and fresh almond notes. Long persistence.
- **Cellaring Potential** 3 years
- **Food Pairing** Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- **Serving temperature** 10 - 12°C