Louis Latour

MAISON FONDÉE EN 1797

Duet
2004

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

The Vine

- **Average vine age** 15 years
- **Soil** Clay and limestone.
- **Average yield** 45 hl/ha
- **Harvest** Hand picked and 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

After having great success with our "Ardèche Chardonnay" and our "Grand Ardèche", Maison Louis Latour became interested in planting the Viognier grape variety on Ardèche soils and in the original blend that could be made with Chardonnay. Our "Duet" is unique because the two different grapes are harvested and fermented at the same time. The vines are quite far apart from one another and the last week of harvesting Chardonnay coincides with the first week of harvesting Viognier, therefore preserving the acidity of the Viognier. This results in a balanced wine, where neither variety overpowers the other. It is a fine, supple, and elegant wine.

Wine tasting

- **Tasting Note** Lovely light floral bouquet of white flowers, almonds and apricots. The palate is lively and fresh with apricot notes to finish. The roundness of the Chardonnay marries perfectly with the velvety texture and orange blossom aromas of the delicate Viognier.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Apéritif - charcuterie - fish.
- **Serving temperature** 10-12°