Louis Latour

MAISON FONDÉE EN 1797

Duet
2017

- **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** 18 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** Our "Duet" is a tantalising combination of the smoothness of Viognier and the purity of Chardonnay which creates a delicate, supple, and classically elegant wine.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Apéritif - charcuterie - fish.
- **Serving temperature** 10-12°