



Louis Latour

MAISON FONDÉE EN 1797

GRAND ARDÈCHE

2005

- REGION Côteaux de l'Ardèche
- VILLAGE Ardèche
- APPELLATION Indication Géographique Protégée Ardèche
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 20 years
- SOIL Clay and chalk.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 20% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Maison Louis Latour is one of the most innovative producers in Burgundy whilst maintaining its traditional image. In 1979, with a view to expanding the business the valley of the Ardèche river with its clay and limestone-based soils was chosen as the ideal location to produce top-quality Chardonnay wines. The Grand Ardèche comes from the best vineyards, carefully selected every year when harvesting begins. The grapes are pressed and the must is placed immediately in oak barrels made by the cooperage at Latour, where the wine will age for approximately 10 months, like the great wines of Burgundy.

Wine tasting

- TASTING NOTE A wonderful Chardonnay with a charming golden robe. The 2005 Grand Ardèche is lively, ample and has a delicate fruity bouquet, with citrus aromas and notes of exotic fruits. This is complemented with nice subtle vanilla spices. Once on the palate, the balance fruit-acidity is excellent. Very fresh with great length on the palate, this wine can be enjoyed now, or within a few years.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - charcuterie - shellfish - fish.
- SERVING TEMPERATURE 10-12°

Press review

Grand Ardèche 2005 - Decanter Online - July 2015 - 88/100

Grand Ardèche 2005 - The Buffalo News - September 9th 2008 - "Very pleasant and well priced"

