



Louis Latour

MAISON FONDÉE EN 1797

GRAND ARDÈCHE

2011

- 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 The Grand Ardèche 2011 has a lovely shimmering yellow-green colour. It has a delicate bouquet with a subtle oaky touch. Still young, one must leave it for a few months in order for the woody notes to be perfectly smooth. It is a very balanced wine with a certain nervousness present on the finish which gives it a very promising future.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Aperitif - charcuterie - shellfish - fish.
- SERVING TEMPERATURE 10-12°

Press review

Grand Ardèche 2011 - The Independent - December 22nd 2013 - "Wine of the week"
Grand Ardèche 2011 - The Wall St Journal (UK) - August 2013 - "A real find"

