



# Louis Latour

MAISON FONDÉE EN 1797

## GRAND ARDÈCHE

2018

- **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** Minimum 10 months ageing in oak barrels, 25% 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** Our 2018 Grand Ardèche has a brilliant straw-yellow hue. It reveals an intense nose with aromas of toast, vanilla and acacia flower. The mouth is round, powerful with a fresh almond finish. Nice persistence.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Aperitif - charcuterie - shellfish - fish.
- **SERVING TEMPERATURE** 10-12°

### *Press review*

Grand Ardèche 2018 - Irish Times - September 2021 - "Great value"

Grand Ardèche 2018 - USA Wine Ratings - August 2021 - Gold Medal

