Louis Latour

MAISON FONDÉE EN 1797

Grand Ardèche
2022

- **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 Grand Ardèche 2022 has a pale yellow colour with pale green hues. Its rich nose reveals aromas of honey, acacia and almond. The generous palate of this sunny vintage is accompanied by notes of toasted almonds. Backed by fine acidity, this wine leaves a slightly saline finish that will leave your taste buds salivating.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Aperitif - charcuterie - shellfish - fish.
- **Serving temperature** 10-12°