



# Louis Latour

MAISON FONDÉE EN 1797

## ARDÈCHE CHARDONNAY

2023

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

### *The Vine*

- **AVERAGE VINE AGE** 25 years
- **SOIL** Clay and limestone.
- **AVERAGE YIELD** 45 hl/ha
- **HARVEST** Mechanical

### *Vinification & Ageing*

- **FERMENTATION** Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- **AGEING** 8 to 10 months ageing in stainless steel vats

### *Description*

Maison Louis Latour is one of the most innovative producers in Burgundy, whilst maintaining its traditional image with a view to expanding the business. In 1979, the valley of the Ardèche river with its clay and limestone-based soils was chosen as the ideal location to produce a top-quality Chardonnay wine. The Chardonnay d'Ardèche is aged in stainless steel vats for approximately 10 months. It is a fresh and easy to drink wine.

### *Wine tasting*

- **TASTING NOTE** Our Ardèche 2023 reveals a beautiful pale gold color and an initial flinty nose that evolves into notes of acacia flowers and citrus fruit. It's a suave wine with plenty of roundness, supported by medium acidity, whose palate reveals floral and candied lemon aromas.
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Aperitif - charcuterie - fish.
- **SERVING TEMPERATURE** 10 - 12°C

