



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE VIOGNIER

2016

- REGION Côteaux de l'Ardèche
- VILLAGE Ardèche
- APPELLATION Indication Géographique Protégée Ardèche
- GRAPE VARIETY 100% Viognier

The Vine

- AVERAGE VINE AGE 15 years old
- SOIL Clay and limestone.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 100% stainless steel vats

Description

Viognier was originally cultivated in the northern Côtes-du-Rhône. In the last quarter of the 20th century, it has become one of the most popular varieties worldwide after having almost disappeared previously. In 2007, Maison Louis Latour decided to make a wine of 100% Viognier. Our Viognier is planted on more sloping hillsides than the Chardonnay. The wine is produced from hand-picked grapes carefully vinified in Latour's Ardèche winery on the outskirts of the village of Alba-la-Romaine.

Wine tasting

- TASTING NOTE Of a beautiful pale yellow colour, our Viognier 2016 reveals an intense nose with subtle notes of apricot and honey. On the mouth, this wine offers lovely notes of apricots and fresh almond.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- SERVING TEMPERATURE 10 - 12°C

