



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE VIOGNIER

2013

- **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** Our Viognier 2013 has a very nice pale golden colour. The nose is fresh, of juicy apricot and almond. The mouth is ample and generous, almost syrupy, with hints of apricot nectar.
- **CELLARING POTENTIAL** 3 years
- **FOOD PAIRING** Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- **SERVING TEMPERATURE** 10 - 12°C

