



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

