



Louis Latour

MAISON FONDÉE EN 1797

ARDÈCHE VIOGNIER

2022

- 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 12 months in 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 Ardèche Viognier 2022 has a yellow color with golden hues. Its intense nose reveals notes of fresh apricot. Ample and very round on the palate, it recalls apricot nectar, supported by hints of almond. Very nice persistence.
- CELLARING POTENTIAL 3 years
- FOOD PAIRING Aperitif - duck terrine with chestnuts - seared foie gras with apricots - charcuterie.
- SERVING TEMPERATURE 10 - 12°C

