



Louis Latour Agencies

Duet Chardonnay-Viognier

Louis Latour

Vintage	2011
Country of Origin	France
Region	South of France
Grape varieties	Chardonnay, Viognier

Wine description

Grapes from late-ripening plots of Chardonnay and early-ripening plots of Viognier are carefully selected before going to the press together. The wine is unique because both musts are fermented together. The result is a tantalising combination of the purity of viognier and the smoothness of chardonnay.

Tasting note

With a golden yellow-green colour and a fresh nose of citrus fruits, the Duet 2011 is silky smooth in the mouth. It is a bit nervous on the finish; a reflection of the 2011 vintage.

Vineyard information

Average vine age	15 years
Soil composition	Clay, Limestone
Average yield (hl/ha)	45 hl/ha
Harvest type	Hand picked and machine picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel vats
Maturation vessel	Stainless steel vats and French oak barrels
Maturation time	8-10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	14%
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