



Duet Chardonnay-Viognier Louis Latour

Vintage 2013
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 is silky smooth in the mouth.

Vineyard information

Average vine age 15 years old

Soil composition Clay and limestone

Average yield (hl/ha) 45 hl/ha

Harvest type Machine harvested

Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel vats

Maturation vessel Stainless steel vats and some french oak

Maturation time 8 to 10 months

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 14%

