

Souis Satour Agencies

Duet Chardonnay-Viognier Louis Latour

Vintage 2016
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 Hand and machine harvested
Environmental management Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel Stainless steel vats
Fermentation Malolactic fermentation
Maturation vessel Stainless steel vats
Maturation time 8 to 10 months

Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 14%