



# Louis Latour Agencies

## Grand Ardèche

### Louis Latour

Vintage	2010
Country of Origin	France
Region	South of France
Grape varieties	Chardonnay

#### Wine description

Louis Latour came to the Ardèche in 1979 attracted by its climate and the clay limestone soils that are perfect for the Chardonnay vine. The consistent climate and abundant sunshine perfectly ripen the grapes, whilst the drying Mistral wind eliminates the risk of rot. Grand Ardèche is treated as if it were grown in one of the prestigious vineyards of the Côte-d'Or. Fully-ripened grapes are selected and pressed lightly before being aged in oak barrels made at the Latour cooperage in Beaune.

#### Tasting note

Sparkling gold yellow in colour with a delicate nose of white flowers, toasted almonds and brioche. Nice length in the mouth, this wine is fat, round and with subtle hints of coconut. A balanced and harmonious wine. A fantastic Grand Ardèche!

#### Vineyard information

Average vine age	20 years old
Soil composition	Clay and Chalk
Average yield (hl/ha)	45 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable

#### Winemaking information

De-stemmed	Full malolactic fermentation
Fermentation vessel	French oak barrels, 20% new
Maturation vessel	French oak barrels, 20% new
Maturation time	8 to 10 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

#### Wine Analysis

Alcohol by volume	13.5%
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