



Louis Latour Agencies

Grand Ardèche

Louis Latour

Vintage	2011
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

The 2011 Grand Ardèche is a bright yellow-green colour and has a delicate bouquet with a subtle oaky touch. The palate is youthful and fresh, with rounded medium bodied palate and good fruit intensity.

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

Fermentation vessel	French oak barrels, 20% new
Fermentation	full malolactic fermentation
Maturation vessel	French oak barrels, 20% new
Maturation time	8-10 months
Finning/clarification	Yes - Bentonite
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
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