



Louis Latour Agencies

Grand Ardèche

Louis Latour

Vintage	2013
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

This wine is shimmering pale yellow in colour. On the nose it reveals aromas of vanilla and brioche with hints of honey and acacia. This is a well-balanced wine, ample and generous in the mouth with flavours of almond paste and vanilla. The finish is bright and fresh.

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 - ISO 14001 certified

Winemaking information

Fermentation vessel	French oak barrels, 20% new
Fermentation	Full malolactic fermentation
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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