



Grand Ardèche Louis Latour

Vintage 2015 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 has a rich lemon-gold with a ripe open nose of fresh tropical and citrus fruits combined with smoky vanilla oak notes. In the mouth it is creamy with layers of ripe fruit balanced by freshness and a long smooth finish.

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

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%

