



Bin No:  
0702

*Wine: Duet 2013 Vt*

*Country: France*  
*Region: Ardèche - Coteaux de l'Ardèche*  
*Village: Ardèche*

*Appellation: Indication Géographique Protégée Ardèche (IGP)*

*Producer: Maison Latour*  
*Vintage: 2013Vt*

*Colour: White*  
*Grape Variety: Chardonnay - Viognier*  
*Status: Still*  
*Organic Viticulture*  
*Contains sulphites*

*Dry/Sweet: 2 (1 is dry, 7 is very sweet)*  
*abv: 14.0% - bottle size: 75cl*



### Tasting Note:

"Duet" is a tantalising combination of the smoothness of Viognier and the purity of Chardonnay which creates a delicate, supple and classically elegant wine. With a golden yellow-green colour and a fresh nose of citrus fruits, the Duet is silky smooth in the mouth.

### Winery information:

Louis Latour became interested in planting the Viognier grape variety on Ardèche soils and in the original blend that could be made with Chardonnay. "Duet" is unique because the two different grapes are harvested at the same time and fermented together. The vines are quite far apart from one another and the last week of harvesting Chardonnay coincides with the first week of harvesting Viognier, therefore preserving the acidity of the Viognier. This results in a balanced wine, where neither variety overpowers the other. It is a fine, supple and elegant wine.

The soil in the vineyards of Ardeche is of clay and limestone.  
The average age of the vines are 15 years with an average yield of 45 hl/ha.  
Harvested by hand and machine

### Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place in stainless steel vats, temperature controlled with complete malolactic fermentation  
Ageing takes 8 to 10 months in stainless steel vats.  
Cellaring Potential 2 - 3 years

### Food Recommendation:

Serving temperature 10 - 12°  
Aperitif - charcuterie - fish dishes

