



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-FUISSÉ

2010

- REGION Maconnais
- VILLAGE Pouilly-Fuissé
- APPELLATION Pouilly-Fuissé
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone, heavy clay.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Pouilly-Fuissé is the name of a village in the Mâconnais producing highly distinctive Chardonnay wine. The vineyards producing this wine are part of a breath-taking landscape where the limestone and heavy clay soils combine to create a unique 'terroir'.

### *Wine tasting*

- TASTING NOTE Our 2010 Pully Fuisse reveals a beautiful pale gold color and a discrete nose which bears notes of acacia flowers. Balanced wine; fat and sappy at the same time. In the mouth, one finds floral aromas accompanied by a peppery finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Pouilly-Fuissé 2010 - Wine Enthusiast - November 2012 - 88/100

