



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ 2013

- 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 Pouilly-Fuissé 2013 has a beautiful pale gold color. The nose, intense and floral, reveals notes of honey and acacia. The mouth is ample with freshness and white flowers aromas. Nice minerality on the finish !
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

Press review

Pouilly-Fuissé 2013 - James Suckling - June 2015 - 91/100

