



Louis Latour Agencies

Pouilly-Fumé Barre à Mine

Michel Redde et Fils

Vintage	2017
Country of Origin	France
Region	Loire Valley
Grape varieties	Sauvignon Blanc

Wine description

In 2009 Michel Redde began a titanic and unique project in an old disused flint quarry called Les Champs des Froids in the Village of Tracy-sur-Loire. The site has a beautiful south west exposure and they have cleared, prepared and planted 4 hectares of vines on these very rocky flint soils. The vines were planted with the aid of a crowbar (barre à mine) and 2014, the first harvest, revealed an unexpectedly exceptional vintage.

Tasting note

The nose has notes of exotic pineapple and passion fruit mixed with the flintiness typical of Pouilly-Fumé. The palate is full with a spicy, white pepper finish. This wine appreciates decanting to help it reveal its pure minerality, spiciness, salinity and persistence.

Vineyard information

Average vine age	8 years old
Soil composition	Rocky flint and Kaolinite clay
Average yield (hl/ha)	35-40 hl/ha
Harvest type	Hand picked in small cases
Environmental management	Sustainable

Winemaking information

De-stemmed	No
Fermentation vessel	Large barrels and demi-muids
Maturation vessel	Large barrels and demi-muids
Maturation time	14 to 16 months
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	14.5
pH	3.2
Residual sugar (grams per litre)	<1 g/L
Acidity (grams per litre)	4.7 g/L

