



Louis Latour Agencies

Pouilly-Fumé Barre à Mine

Michel Redde et Fils

Vintage	2019
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, an unexpectedly exceptional vintage, was the first harvest.

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	10 years old
Soil composition	Rocky flint and Kaolinite clay
Average yield (hl/ha)	35 to 40 hl/ha
Harvest type	Hand picked in small cases
Environmental management	Sustainable - no synthetic products

Winemaking information

Fermentation vessel	Large barrels and demi-muids
Maturation vessel	Large barrels and demi-muids
Maturation time	14 to 16 months
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13.50%
pH	3.2
Residual sugar (grams per litre)	0.91g/L
Acidity (grams per litre)	3.43g/L

