



# Louis Latour Agencies

## Pouilly-Fumé Barre à Mine

### Michel Redde et Fils

Vintage	2020
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

A focused nose, displaying intense aromas of exotic pineapple and passion fruit with flinty notes typical of Pouilly-Fume. The palate is full with a spicy, white pepper finish and continued minerality and freshness. It is recommended to decanter before serving.

#### 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	16 to 18 months on fine lees
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

#### Wine Analysis

Alcohol by volume	13%
pH	3.25
Residual sugar (grams per litre)	1.01g/L
Acidity (grams per litre)	3.64g/L

