



# Louis Latour Agencies

## Pouilly-Fumé Les Toupées Michel Redde et Fils

Vintage	2018
Country of Origin	France
Region	Loire Valley
Grape varieties	Sauvignon Blanc

### Wine description

The soil is Villiers limestone (period of the upper Jurassic) also called "Caillottes". It is located in the commune of Saint-Martin-sur-Nohain. This soil reveals pure, aromatic, mineral and gourmand complexity. Les Toupées is the newest addition of a series of single terroir wines from single vineyard locations within the Michel Redde domaine that produce particularly expressive wines. The Redde family believe these sites represent unofficial grand crus of the Pouilly-Fumé appellations.

### Tasting note

The 2018 Les Toupées reveals aromas of white flesh fruits. The palate is silky and voluptuous, followed by a long and finely salty length. This vintage shows purity of fruit with minerality and complexity. It is recommended to decant it before serving.

### Vineyard information

Average vine age	35 years old
Soil composition	Villiers limestone (also called "Caillottes")
Average yield (hl/ha)	40 to 45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable Sustainable - no synthetic products

### Winemaking information

Fermentation vessel	Large oak vats, various sizes
Maturation vessel	Large oak vats, various sizes
Maturation time	10 to 12 months on lees
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

### Wine Analysis

Alcohol by volume	14%
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