

Souis Latour Agencies

Blanc Fumé de Pouilly 'Les Toupées'

Michel Redde et Fils

Vintage 2022
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 2022 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 - 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 Finning/clarification Yes - Bentonite (mineral)

Filtration Yes

Wine Analysis

Alcohol by volume 13.5%