



Louis Latour Agencies

Pouilly-Fumé Majorum

Michel Redde et Fils

Vintage	2011
Country of Origin	France
Region	Loire Valley
Grape varieties	Sauvignon Blanc

Wine description

Majorum is the Redde family's most prestigious cuvée. It is produced only in the best vintages from the estate's oldest vines and embodies the ultimate expression of the Pouilly-Fumé appellation. It is capable of between 15 to 20 years cellaring and retains amazing vitality even in its teenaged years. To appreciate this wine fully it should be decanted before serving.

Tasting note

It is recommended to decant it in order to let its pureness and flinty mineral taste go out. Majorum should be served with a fried foie gras, a grilled lobster, fish in butter sauce.

Vineyard information

Average vine age	40 years old
Soil composition	Kimmeridgian Marl, Cretaceous Flint
Average yield (hl/ha)	40-45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - no synthetic products

Winemaking information

Fermentation vessel	Large oak vats, various sizes
Fermentation	at between 18-20 centigrade
Maturation vessel	Large oak vats, various sizes
Maturation time	16-18 months on fine lees

Wine Analysis

Alcohol by volume	13%
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