



Louis Latour Agencies

Pouilly-Fumé Majorum

Michel Redde et Fils

Vintage	2013
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

A focused nose, displaying intense aromas of apples, citrus fruits, nettles and flint. The palate is loyal to the nose, with juicy green apples bursting through in the mouth, followed by a continued minerality and freshness. Piercing acidity makes this a mouth-watering wine, with a rich, concentrated finish that simply lasts. It is recommended to decanter before serving, and would be an excellent accompaniment to seafood, especially grilled lobster.

Vineyard information

Average vine age	40 years old
Soil composition	Kimmeridgian Marls, 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
Maturation vessel	Large oak vats, various sizes
Maturation time	16 to 18 months on fine lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	13%

