



Louis Latour Agencies

Pouilly-Fumé La Moynerie Michel Redde et Fils

Vintage	2009
Country of Origin	France
Region	Loire Valley
Grape varieties	Sauvignon Blanc

Wine description

Pouilly-Fumé 'La Moynerie' is the Redde family's flagship wine and is a blend of wines originating from the main soils of the appellation. They are Cretaceous Flint from the commune of Saint Andelain, Kimmeridian Marl from the commune of Pouilly-Sur-Loire, Portlandian Limestone from the commune of Tracy Sur Loire and Oxfordian Limestone from commune of Saint Martin Sur Nohain. This blended approach produces a balanced wine that plays on the strengths of each location. The finished wine expresses the density, aromatic minerality and aline purity of the soils.

Tasting note

A classic Pouilly-Fumé. Medium bodied with good textural mouth feel. Savoury and herbal flavours combine with attractive fresh orchard fruits and a salty mineral finish.

Vineyard information

Average vine age	20 to 25 years old
Soil composition	Flint, Marl and Limestones
Average yield (hl/ha)	45-50 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - no synthetic products

Winemaking information

Maturation vessel	Oak tuns and large barrels
Maturation time	10-12 months on fine lees

