



# Louis Latour Agencies

## Pouilly-Fumé La Moynerie

### Michel Redde et Fils

Vintage	2011
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, Kimmeridgian Marl from the commune of Pouilly-Sur-Loire, Portlandian Limestone from the commune of Tracy-sur-Loire and Oxfordian Limestone from the 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.

#### Vineyard information

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

#### Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Oak tuns and large barrels
Maturation time	10-12 months on fine lees

#### Wine Analysis

Alcohol by volume	12.6%
Residual sugar (grams per litre)	0.61 g/L
Acidity (grams per litre)	4.38 g/L

