



# Louis Latour Agencies

## Pouilly-Fumé La Moynerie Michel Redde et Fils

Vintage	2014
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.

### Tasting note

This wine expresses all the density as well as the aromatic mineral and saline pureness of each soil. The very special tipicity of this reserve should be served with fish cooked in a sauce or with white meat.

### Vineyard information

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

### Winemaking information

De-stemmed	No
Fermentation vessel	Large barrels and Stainless steel
Maturation vessel	Large barrels and Stainless steel
Maturation time	10 to 12 months on fine lees
Finning/clarification	Yes - Bentonite (mineral)
Filtration	Yes

### Wine Analysis

Alcohol by volume	13%
pH	3.15
Residual sugar (grams per litre)	2.23 g/L
Acidity (grams per litre)	5.23 g/L

