



# Louis Latour Agencies

## Pouilly-Fumé La Moynerie Michel Redde et Fils

Vintage	2015
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

La Moynerie Pouilly Fume shows fresh green apple, lime and wet stone aromas on the nose along with a hint of gooseberry and an almost smoky flintiness.

### 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%
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