



Louis Latour Agencies

Pouilly-Fumé La Moynerie Michel Redde et Fils

Vintage	2016
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
Fermentation	10 to 12 months on fine lees
Maturation vessel	Yes - Bentonite (mineral)
Maturation time	Yes
Fining/clarification	13%

