



Louis Latour Agencies

Pouilly-Fumé La Moynerie Michel Redde et Fils

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| Vintage | 2018 |
| 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 saline purity of the soils.

Tasting note

Pouilly-Fumé La Moynerie displays fresh green apple, lime and wet stone aromas on the nose along with a hint of gooseberry and an almost smoky flintiness. These flavours continue through the palate with the acidity typical from the area balanced by the freshness of the apple and lime.

Vineyard information

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| 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

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| 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

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| Alcohol by volume | 13% |
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