



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-FUISSÉ

2014

- REGION Maconnais
- APPELLATION Pouilly-Fuissé
- VILLAGE Pouilly-Fuissé
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Limestone, heavy clay.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

### *Description*

Pouilly-Fuissé is the name of a village in the Mâconnais producing highly distinctive Chardonnay wine. The vineyards producing this wine are part of a breath-taking landscape where the limestone and heavy clay soils combine to create a unique 'terroir'.

### *Wine tasting*

- TASTING NOTE Our Pouilly-Fuissé 2014 reveals a nice and brilliant pale yellow colour. On the nose, complex aromas of white flowers and acacia, honey and white fruits. On the palate, it is opulent and elegant. You will find floral notes, almond paste and fresh hazelnut. It is a little spicy on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Pouilly-Fuissé 2014 - James Suckling - January 2017 - 92/100  
Pouilly-Fuissé 2014 - Wine Enthusiast - October 2016 - 88/100

