



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ

2020

- REGION Maconnais
- VILLAGE Pouilly-Fuissé
- APPELLATION 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 Of a gold color with green nuances, this 2020 Pouilly-Fuissé unveils nice almond aromas on the nose. The mouth is round and balanced with enjoyable fruitiness, revealing exotic fruits aromas. The finish is very fresh and pleasant.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

