



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-FUISSÉ 1ER CRU 2023

- REGION Maconnais
- VILLAGE Pouilly-Fuissé
- APPELLATION Pouilly-Fuissé 1er Cru
- GRAPE VARIETY Chardonnay

### *The Vine*

- AVERAGE VINE AGE 35 years
- SOIL Limestone, heavy clay
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation.
- AGEING 8 to 10 months, 10 to 15% in new oak barrels, the rest in stainless steel vats.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

### *Description*

Pouilly-Fuissé is the name of a village in the Mâconnais producing highly distinctive white wines. The unique 'terroir' of this vineyard is composed of limestone and heavy clay soils. Since 2020, the French government has validated the decision of the INAO to recognize the classification of 22 climates of Pouilly-Fuissé as 1er Cru. Our Pouilly-Fuissé 1er Cru is a blend of several selected plots.

### *Wine tasting*

- TASTING NOTE This Pouilly-Fuissé 1er Cru 2023 has a brilliant pale yellow colour. The elegant nose reveals notes of vanilla and honeysuckle. The palate is full, fresh and resin-like, with hints of vanilla. It has a very long finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - skate - charcuterie - reblochon cheese
- SERVING TEMPERATURE 10-12°C

