Louis Latour

MAISON FONDÉE EN 1797

Pouilly-Fuissé
2025

- **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** Our Pouilly-Fuissé 2025 displays a pale yellow color and an expressive nose of honeysuckle, citrus fruit, and a delicate touch of vanilla. Ample and smooth on the palate, it delivers lovely notes of white peach and fresh almonds, culminating in a persistent, subtly spiced finish with an almost peppery kick.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Shellfish - charcuterie - skate - reblochon cheese.
- **Serving temperature** 10-12°