



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ

1999

- 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 Pale straw gold intensity with light lemon tints. This wine offers seductive fruit aromas of melons and pears with underlying notes of almonds and a delightful air of spring blossom. A balanced acidity complements its buttery texture and pronounced ripe fruit character.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

