



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-FUISSÉ

2012

- 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 Pouilly-Fuissé is one of the most popular as well as most prestigious wines from southern Burgundy. This fine 2012, with its pale yellow colour and emerald highlights is naturally unctuous due to the low yields of the vintage; there are beautiful white fruit aromas that mix very-well with fine almond notes. There are also Muscat-like aromatics that can be smelt and which linger in the mouth. A wine to be savoured whilst young with lovely minerality and focused finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Pouilly-Fuissé 2012 - Wine Review Online - July 2015 - 90/100

