



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-VINZELLES "EN PARADIS"

2012

- REGION Maconnais
- VILLAGE Pouilly-Vinzelles
- APPELLATION Pouilly-Vinzelles
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- AGEING 8 to 10 months ageing in stainless steel vats

Description

Already known to the Romans, Vinzelles takes its name from the latin "vincella" which means small vine. The distinctive feature of the village of Vinzelles is the presence of two "châteaux" separated by just a few metres: a fortified castle from the 11th century and the other from the 13th and 17th centuries. From 50 hectares (122 acres) of essentially south, south-east facing vineyards, the appellation of Pouilly-Vinzelles encompasses the villages of Vinzelles and Loché. Continuing from the predominantly limestone slopes of Chaintré and Fuissé, the vineyards of Pouilly-Vinzelles are exclusively planted with Chardonnay and closely resemble those wines from its neighbour Pouilly-Fuissé.

Wine tasting

- TASTING NOTE Our Pouilly-Vinzelles 2012 will charm you with its seductive pale golden color. After a first wave of plum aromas, the nose appears intense and fruity. Ample and round on tasting, it is also a powerful wine. The aftertaste is dominated by fresh almond notes for a subtle finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Crayfish - white meat - escargots - Comté cheese.
- SERVING TEMPERATURE 10-12°

Press review

- Pouilly-Vinzelles "En Paradis" 2012 - Wine Review Online - July 2015 - 90/100
- Pouilly Vinzelles "En Paradis" 2012 - GrandStrand Magazine - June/July 2015 - "A luxurious mouth feel" "
- Pouilly-Vinzelles "En Paradis" 2012 - Western Morning News - May 2014 - "Elegance of the wines"
- Pouilly-Vinzelles "En Paradis" 2012 - Western Morning News - May 2014 - "A role model for the white wines of the Maconnais"
- Pouilly-Vinzelles "En Paradis" 2012 - Scotland on Sunday - June 2014 - "A rounded complex wine"

