



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ 1ER CRU

2022

- 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 Our Pouilly-Fuissé 1er Cru 2022 has a brilliant pale gold color. Its intense and complex nose reveals notes of acacia, lime blossom, vanilla as well as apricot. On the palate, it is full-bodied and smooth, with hints of apricot, vanilla, fresh hazelnut and honey. Nice length on the palate.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish - skate - charcuterie - reblochon cheese
- SERVING TEMPERATURE 10-12°C

Press review

Pouilly-Fuissé 1er Cru 2022 - Bill Nanson Burgundy Report - December 2023

