Louis Latour

MAISON FONDÉE EN 1797

Pouilly-Fuissé 1er Cru
2024

- **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** An expressive nose blending white flowers, pear, and citrus zest over a mineral undertone. Elegant and well-balanced, the palate reveals notes of nectarine and lime. The finish is long and subtly saline.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Shellfish - skate - charcuterie - reblochon cheese
- **Serving temperature** 10-12°C