



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-FUISSÉ 2005

- 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 A golden colored robe with green hues. This wine presents us with aromas of ripe fruits; peach, apricot and grapes. A subtlety refined wine with great length on the palate that will age wonderfully in the next two to three years.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Pouilly-Fuissé 2005 - Wine Spectator - September 2007 - 88/100

Pouilly-Fuissé 2005 - Burghound.com - July 2007 - 87/100

