



# Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ

2007

- 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 The colour is a sparkling pale gold. The nose is seduced by its aromas of white fruits, notably peach, to which Chlorophyll notes add themselves. In the mouth the Pouilly-Fuissé 2007 is frank, muscular and powerful. The white fruit aromas are rounded out by a certain minerality. With a beautiful length in the mouth, this wine will be tasting beautifully over the next 3 years. Tasted in February 2009.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

