Louis Latour

MAISON FONDÉE EN 1797

Pouilly-Fuissé
2022

- **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** Our Pouilly-Fuissé 2022 has a brilliant pale yellow color. Its floral nose evokes scents of acacia and honeysuckle. Round and ample on the palate, it reveals aromas of yellow fruits.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Shellfish - charcuterie - skate - reblochon cheese.
- **Serving temperature** 10-12°

Press review

Pouilly-Fuissé 2022 - James Suckling - 92/100