Louis Latour

MAISON FONDÉE EN 1797

Pouilly-Vinzelles "En Paradis"
2006

- **Region** Maconnais
- **Village** Pouilly-Vinzelles
- **Appellation** Pouilly-Vinzelles
- **Grape variety** Chardonnay

The Vine

- **Average vine age** 30 years
- **Soil** Clay and limestone.
- **Average yield** 45 hl/ha
- **Harvest** Mechanical

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

Already known to the Romans, Vinzelles takes its name from the latin "vincella" which means small vine. The distinctive feature of the village of Vinzelles is the presence of two "châteaux" separated by just a few metres: a fortified castle from the 11th century and the other from the 13th and 17th centuries. From 50 hectares (122 acres) of essentially south, south-east facing vineyards, the appellation of Pouilly-Vinzelles encompasses the villages of Vinzelles and Loché. Continuing from the predominantly limestone slopes of Chaintré and Fuissé, the vineyards of Pouilly-Vinzelles are exclusively planted with Chardonnay and closely resemble those wines from its neighbour Pouilly-Fuissé.

Wine tasting

- **Tasting Note** A rich wine combining aromas of flowers, such as acacia, and honey. The whole makes it a good-balanced wine to be enjoyed as of now.Tasted in May 2008.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Crayfish - white meat - escargots - Comté cheese.
- **Serving temperature** 10-12°