



Louis Latour

MAISON FONDÉE EN 1797

POUILLY-VINZELLES "EN PARADIS"

2007

- REGION Maconnais
- APPELLATION Pouilly-Vinzelles
- VILLAGE 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 With a pale gold colour, the Pouilly-Vinzelles « En Paradis » 2007 reveals intense aromas of candied fruit along with a touch of honey. This is a round and fat wine, with nice length and it will charm the taster from now onwards.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Crayfish - white meat - escargots - Comté cheese.
- SERVING TEMPERATURE 10-12°

Press review

Pouilly-Vinzelles "En Paradis" 2007 - Jamie Goode's Wineanorak - April 2010 - 88/100

