



# Louis Latour

MAISON FONDÉE EN 1797

## POUILLY-VINZELLES "EN PARADIS" 2013

- 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*

- 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 Our Pouilly Vinzelles « En paradis » 2013 presents a beautiful pale yellow color with green hues. The nose is floral with a lot of freshness. The generous mouth reveals aromas of white flowers and fresh hazelnuts. Nice minerality on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Crayfish - white meat - escargots - Comté cheese.
- SERVING TEMPERATURE 10-12°

### *Press review*

Pouilly-Vinzelles "En Paradis" 2013 - Tom Cannavan's wine-pages.com - August 2015 - 89/100  
Pouilly-Vinzelles "En Paradis" 2013 - James Suckling - June 2015 - 89/100