



# Louis Latour

MAISON FONDÉE EN 1797

POUILLY-FUISSÉ

2023

- 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 2023 has a bright and pale yellow color, with a floral nose of acacia and honeysuckle. Full and round on the palate, it again reveals honeysuckle aromas associated with notes of fresh almond. The finish is long and persistent.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - charcuterie - skate - reblochon cheese.
- SERVING TEMPERATURE 10-12°

