



Louis Latour Agencies

Pouilly-Fumé La Moynerie Michel Redde et Fils

Vintage	2010
Country of Origin	France
Region	Loire Valley
Grape varieties	Sauvignon Blanc

Wine description

Pouilly-Fumé 'La Moynerie' is the Redde family's flagship wine and is a blend of wines originating from the main soils of the appellation. They are Cretaceous Flint from the commune of Saint Andelain, Kimmeridian Marl from the commune of Pouilly-Sur-Loire, Portlandian Limestone from the commune of Tracy Sur Loire and Oxfordian Limestone from commune of Saint Martin Sur Nohain. This blended approach produces a balanced wine that plays on the strengths of each location. The finished wine expresses the density, aromatic minerality and aline purity of the soils.

Tasting note

A classic Pouilly-Fumé. Medium bodied with good textural mouth feel. Savoury and herbal flavours combine with attractive fresh orchard fruits and a salty mineral finish

Vineyard information

Average vine age	20 to 25 years old
Soil composition	Flint, Marl and Limestones
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

Maturation vessel	Oak tuns and large barrels
Maturation time	10-12 months on fine lees

