



Bin No:

0222

Wine: *Puligny-Vivzelles 'En Paradis' 2013 Vt*

Country: *France*

Region: *Maconnais*

Village: *Puligny-Vinzelles*

Appellation: *Puligny-Vinzelles*

Producer: *Maison Latour*

Vintage: *2013 Vt*

Colour: *White*

Grape Variety: *100% Chardonnay*

Status: *Still, Organic Viticulture*

Allergens: *contains sulphites*

Dry/Sweet: *1 (1 is dry, 7 is very sweet)*

abv: *13.0% - bottle size: 75cl*



Tasting Note:

Pouilly Vinzelles 'En paradis' 2013 Vt presents a beautiful pale yellow colour 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.

Winery information:

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.

The soil in the vineyards is of clay and limestone.

The average age of the vines are 30 years with an average yield of 45 hl/ha.

Harvested by machine.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, Fermentation takes place traditional oak barrels, with complete malolactic fermentation.

Ageing takes 8 to 10 months in stainless steel vats

Cellaring Potential 2 - 3 years.

Food Recommendation:

Serving temperature 10 - 12°

Crayfish - white meat - escargots - Comté cheese

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