



Bin No:
0404

Wine: **Pouilly Fume La Moyenne 2014 Vt**

Country: France

Region: Loire

Producer: Michel Redde et Fils

Vintage: 2014

Colour: White

Grape Variety: 100% Sauvignon Blanc

Status: Still
Sustainable environmental management

Allergens contains sulphates

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

abv: 14.0% - bottle size: 75cl



Tasting Note:

This wine expresses all the density as well as the aromatic mineral and saline pureness of each soil. The very special tipicity of this reserve should be served with fish cooked in a sauce or with white meat.

Winery information:

The Redde family have been vigneronns for 14 generations; the knowledge passed from father to son has given them a detailed understanding of their vineyards and allows them to create expressive and highly individual wines.

The domaine's current size and cellar is entirely down to the work of Michel Redde, the father of current owner Thierry. Michel worked to expand the family's vineyard holdings and created La Moynerie domaine and cellar during the middle part of the twentieth century.

Pouilly-Fumé, located in the eastern end of the Loire Valley, is one of the Loire's most famous appellations. Producing dry, perfumed Sauvignon Blancs with a distinctive smoke and flint characteristics the wines are highly prized, with the best capable of cellaring for several decades.

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, Kimmeridgian Marl from the commune of Pouilly-Sur-Loire, Portlandian Limestone from the commune of Tracy-sur-Loire and Oxfordian Limestone from the 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.

The speciality of the Redde family is a series of single vineyard wines from the communes of Tracey-Sur-Loire, Pouilly-Sur-Loire and Saint Andelain. Each comune is an example of one of the 3 main soil types in Pouilly-Fume appellation and the 3 wines express the complex charateristics of each. The Cuvée Majorum, their flagship wine, is only produced in the best vintages and is from their oldest vines which are in excess of 45 years old. The La Moynerie is their signature Pouilly-Fumé and is a blend of grapes from different locations from vineyards older than 15 years. The youngest grapes between 10-15 years old go to the Petit-Fumé a fresh vibrant wine perfect for everyday drinking.

La Moynerie covers 40 hectares occupying a prime position in the heart of the Pouilly-sur-Loire region. Most of the domaine's vineyards are on the magnificent south facing slopes over-looking the Loire River. Soils are clay-limestone, which give an early harvest, producing wines that are rich, harmonious and long-lived, and clay-siliceous soils which gives wines with distinctive flinty flavours. Priority is given to quality, so the vines are pruned very short to obtain complex musts and concentrated aromas.

The winery at La Moynerie is well equipped and modern. The modern presses allow a light pressing giving a gentle flow of the juice, similar to the quality obtained in the past with wooden hand-operated presses.

Vinification:

Vinification takes place in temperature controlled, stainless steel vats which are sealed from the air, preventing oxidation to the wines. This helps to preserve the rich aromas and flavours given to the wine by the vineyard's unique terroir. Some of the wines receive wood ageing in barrels of various sizes prior to bottling which gives an impression of power and richness but never obviously oaky flavours.

All the wines are left on their lees prior to bottling; this ensures that the wine remains youthful and fresh.

The average vine age 20 to 25 years old giving an average yield of 45-50 hl/ha

Harvested by hand

Fermented in large barrels and stainless steel tanks. Maturation vessels were also large barrels and stainless steel tanks for a period of 10 to 12 months on fine lees. The wines were fined through bentonite and finally filtered.

Food Recommendations:

Enjoy with white meat or fish cooked in a sauce

