



MICHEL REDDE ET FILS Pouilly-Fumé La Moynerie 2013

REGION: France / Loire Valley / Pouilly-Fumé
GRAPES: 100% Sauvignon Blanc

This wine is 100% estate grown and bottled from fruit sourced exclusively from Michel Redde's La Moynerie vineyard. The vines are between 20 and 25 years old and grow in diverse subsoils of limestone, kimmeridgian marl, and clay with flint—a diversity that allows superb blends in every vintage. The winemaker uses temperature-controlled fermentation and ages the wine in stainless steel tanks, wooden tuns, and half-wooden casks for 10 to 12 months on the lees until bottling.

HARVEST NOTE

The winter of 2013 was extremely long; the start of the growing season was one of the latest of the past 40 years. July, August and part of September were dry but not terribly hot and most winemakers achieved desired ripeness and acidity levels despite the challenges of the vintage.

TASTING NOTE

This classic Sauvignon Blanc expresses the aromatic mineral purity of its diverse soils. Crisp and fresh on the palate, the wine features notes of smoke and gunflint with intense grassy aromas on the nose.

FOOD PAIRING

Pair with grilled fish or white meat.

TECHNICAL DATA

APPELLATION: Pouilly-Fumé
PH: 2.93
ACIDITY: 4.50 g/l
ABV: 12.73%
AGING: 10 - 12 months on the lees

POINTS OF DISTINCTION

- **A single-vineyard Sauvignon Blanc from one of the Loire Valley's two famous appellations for the grape: Pouilly-Fumé**



“At Michel Redde, we have turned towards a natural and low-intervention culture using controlled organic supplements for the best possible viticulture.”

– THIERRY REDDE, OWNER, WINEMAKER