

Baron de L de Ladoucette Pouilly-Fumé

Loire



Overview

Purchased by the Comte Lafond, an ancestor of the current owner, Baron Patrick de Ladoucette, Château du Nozet and its surrounding vineyards have a reputation for producing the finest Pouilly-Fumé. The vineyards are in Pouilly-Fumé Contrôlée, which includes Pouilly-sur-Loire, Saint-Andelain and Tracy-sur-Loire at the eastern end of the Loire Valley (including the vineyard of the Château du Nozet estate). Both clay and limestone influence the delicate characteristics in Ladoucette Baron de L Pouilly-Fumé.

This Grande Cuvée of Pouilly Fumé is produced exclusively in the best years and from the first pressing of the estate's grapes.

Winemaking

The winemaking chais is made up of three levels. The first level is where the grapes are received and sorted without crushing keeping the grapes from the different parcels separate. The juice then flows (without pumps or screws) simply by gravity to the second level where the pressing with the division of the juice à la champenoise takes place. The third level is where the wine is clarified using a cooling system to regulate the temperature of the juice with maceration pulpaire. This wine is fermented in stainless steel vats thermostatically regulated to 18°C for 6-8 weeks. This wine is on lees for 3-6 months with regular agitation. The wine is never placed in wooden barrels in order to preserve the natural aromas of the grapes.