

Domaine Michel Redde & fils Pouilly Fumé "Les Bois de Saint-Andelain" dry white 2020

Product price:

€258.00



Product features:

Area: LOIRE

Winemaker: Michel Redde

Vintage: 2020

Appellation: Pouilly-Fumé

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: sauvignon

Product short description:

93/100 RVF. A unique vinification for this very specific parcel: one of the greatest terroirs of the appellation. Wines with exceptional aging potential.

Product description:

PRESENTATION OF DOMAINE REDDE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Michel Redde et fils Pouilly Fumé "Les Bois de Saint-Andelain" dry white 2020:

RVF Guide to the Best Wines of France 2024 (Sept. 2023). **Favorite** and **93/100**. *We reconnect with a much sunnier character in 2020 with the cuvées from lieu-dits. The finely chiseled structure of flint gives a beautiful energy to "Les Bois de Saint-Andelain." The appealing richness, the enchanting smoky character, supported by beautiful bitterness, create a wine that is much more settled than last year.*

Technical sheet written by the domaine:

This 20-hectare wooded parcel was for sale in the early 1970s.

Michel REDDE, seeing the potential of this unique terroir, acquired the entire lot, but the informed notary spoke about it and gained followers.

As a result, Michel Redde managed to buy half (10 Ha), and the other half was shared among 3 other

winemakers.

To make this parcel suitable for vines, it had to be cleared and prepared.

Although located at the highest point and in the center of the Pouilly Fumé vineyard (in Saint-Andelain), this parcel was not classified in the controlled appellation zone.

Following soil and subsoil analyses, we applied to the INAO (National Institute of Origin Appellations), which granted us their approval, provided that the Wine Syndicate allowed it.

This was never possible to obtain, given the jealousy of colleagues who always opposed it. It was then that Michel Redde declared at a syndicate meeting that he would plant his parcel with table wine if necessary, that he would produce a cuvée he would call "Maudit," and sell it for more than the others!

In 1982, Thierry Redde, son of Michel Redde, applied for planting on this parcel, with his rights as a young winemaker. This was accepted.

In 1985, during the first harvest, samples were taken for approval and received the Pouilly Fumé label. Today, this terroir is recognized as one of the greatest that contributes to the worldwide reputation of the Appellation.

Grape variety: 100% Sauvignon

Lieu-dit: "Les Bois de Saint-Andelain"

Terroir:

- Albian Flint (Lower Cretaceous period)

- Located in the municipality of Saint-Andelain, the highest point of the appellation, Michel Redde acquired these lands in the early 70s.

Age of the vines: 30 years

Yield: 40-45 hl/ha

Harvest:

Manual in boxes of 10-12 kgs.

Vinification:

Vinified and aged in large casks and demi-muids for 16 to 18 months on fine lees.

Alcoholic fermentation between 18 and 20 °C.

Tasting: It is recommended to decant it to bring out its pure, refined, and spicy minerality of "gunflint."

Aging potential: 10 to 15 years.