

TECHNICAL SHEET

Pouilly Fumé

Vineyard

Grape variety: Sauvignon Blanc

Surface area: 9,25 hectares

Density: 6 700 vines/hectare

Average age of the vines: 30 years

Terroirs: 16 % *Terres Blanches* (chalk soil) – 24 % *Argilo-siliceux* (flint and clay soil) – 60 % *Caillottes* (pebbly limestone soil)

We cultivate our vines in a reasoned way, without herbicide, in order to preserve the biodiversity.

The blending of the different terroirs expresses all the typicality of the Pouilly Fumé appellation.

Vinification

Manual and mechanical harvesting.

Direct pneumatic pressing.

Alcoholic fermentation (1 to 2 months) and maturation on fine lees (about 4 months) in temperature-controlled stainless-steel tanks (17°C).

Tasting

Color: Pale gold

Nose: Powerful with notes of grapefruit, mirabelle plums and spices

Palate: Full, combining fat and freshness, we find the citrus aromas, nice acidity at the end of the mouth

Service: 10 to 12°C

Cellaring: 3 to 6 years

Food and wine pairing: Pouilly Fumé can accompany any moment of the meal: from the aperitif (grilled prawns on a skewer) to a fresh dessert (passion fruit panna cotta) through the main course (monkfish curry with coconut milk) and cheese (Selles sur Cher).

Ideal with shellfish, seafood, fish and white meats.

