

POUILLY FUMÉ

2022



GRAPE VARIETY	Sauvignon Blanc
SOIL	Clay-limestone, Flinty Clay and Portlandian Limestone.
VINE GROWING	Sustainable viticulture, respectful of the environment, wildlife and our terroirs. Our soils are being increasingly tilled by hoeing in order to limit the use of weedkillers. We apply organic fertilizers and we use grass cover between the rows to favor the development of micro-organisms.
WINEMAKING	Mechanical harvesting followed by pneumatic pressing. Afterwards, settling and yeasting (alcoholic fermentation), maturing for 6 months on lees in thermoregulated stainless steel vats, followed by fining, filtration and bottling.
CELLARING	3 to 5 years
TASTING	10 - 12 °C (50 – 54 °F)
COLOR	Pale yellow color with silver reflections.
PERFUME	As soon as it opens, notes of fruit in syrup (pear, peach) are expressed. Then come notes of very ripe or even candied fruit (grape) and hints of pastry. Background notes are warm on the vanilla. A floral touch completes the complexity of the aromatic bouquet.
TASTE	A pretty substance is present in the mouth. This wine coats the palate. During the tasting, the freshness in the mouth confers an airy aspect to the wine. In the middle of the mouth the aromas of white fruits are found. In the final it is rather citrus aromas that are expressed accompanied by a tangy sensation.
FOOD & WINE PAIRING	Foie gras ravioli, sea bream tartare, truffle puree.