

POUILLY FUMÉ

CUVÉE SILEX

2022



GRAPE VARIETY	Sauvignon Blanc
SOIL	Red flinty clay, hill of Saint-Andelain.
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 8 to 10 months on lees in thermoregulated stainless steel vats, followed by fining, filtration and bottling.
CELLARING	5 to 7 years
TASTING	10 - 12 °C (50 – 54 °F)
COLOR	Pale yellow with silver reflections.
PERFUME	The first smell is quite intense. We perceive some floral aromas blended with the aromas of tropical fruits, of peach and passion fruit. After aeration, the wine reveals its charm by unfolding a bouquet of citrus fruits' perfumes, such as lemon and mandarin, escorted by a mineral and a chalky touch.
TASTE	The attack is crisp. The mouth is linear, characterized by a beautiful acidity and freshness. The lemon and orange scents are felt again, as well as the floral notes. The finally is distinguished by a hint of chamomile.
FOOD & WINE PAIRING	Grilled cuttlefish, seabream ceviche with lime and mango, veal cutlet with lemon and rosemary.