

# POUILLY FUMÉ

## 2024



<b>GRAPE VARIETY</b>	Sauvignon Blanc
<b>SOIL</b>	Clay-limestone, Flinty Clay and Portlandian Limestone.
<b>VINE GROWING</b>	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.
<b>WINEMAKING</b>	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.
<b>CELLARING</b>	3 to 5 years
<b>TASTING</b>	10 - 12 °C (50 – 54 °F)
<b>COLOR</b>	Pale yellow, with silver and shiny reflections.
<b>PERFUME</b>	The first nose offers an aromatic palette representative of the grape variety, blending heavy floral scents of lily and rose with grilled mineral notes. The aeration reveals a new fermentative dimension and sharpens the warm profile of macerated pear, mirabelle tart, and hyacinth.
<b>TASTE</b>	In continuation of the nose, the broad and fruity attack then evolves into a granular texture enhanced by zesty mineral notes, providing a beautiful support for the smoky floral finish.
<b>FOOD &amp; WINE PAIRING</b>	Salad of new potatoes and smoked trout, Risotto with green asparagus and parmesan, monkfish with curry, coconut-kiwi-lime panna-cotta.