

POUILLY FUMÉ

2025



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	White gold dress with silver highlights.
PERFUME	The first nose is expressive, dominated by a rich fermentation profile, revealing notes of banana, mixed with floral nuances of fresh lily of the valley and honeysuckle. Upon aeration, the nose opens up to aromas of exotic fruits, always accompanied by the fermentative scents of kiwi and candy. The background reveals mineral and chalky notes.
TASTE	The attack is supple on the palate, followed by a fresh and mouthwatering texture enhanced by spicy notes. The exotic aromas perceived by smelling, of peach and melon, are also present.
FOOD & WINE PAIRING	Salmon tartare with mango, warm goat cheese salad, mussels marinière, exotic tiramisu.