

# POUILLY FUMÉ

## 2019

<b>GRAPE VARIETY</b>	<i>Sauvignon Blanc</i>
<b>SOIL</b>	<i>Clay-limestone, Flinty Clay and Portlandian Limestone.</i>
<b>VINE GROWING</b>	<i>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.</i>
<b>WINEMAKING</b>	<i>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.</i>
<b>CELLARING</b>	<i>3 to 5 years</i>
<b>TASTING</b>	<i>10 - 12 °C (50 – 54 °F)</i>
<b>COLOR</b>	<i>Pale gold color, silver reflections.</i>
<b>PERFUME</b>	<i>Intense profile with notes of ripe yellow fruit, apricot, peach, as well as a gourmet side reminiscent of mirabelle plum. A floral background is present with linden and acacia. After aeration, citrus notes reminiscent of clementine or orange with cinnamon.</i>
<b>TASTE</b>	<i>Fresh, supple, round and unctuous attack while maintaining good tension. Fresh and textured finish, with a nice length and intense aromatic persistence, reminiscent of a citrus side. We perceive a salinity and an acidity which bring out a mineral side, salivating, participating in a very good general balance.</i>
<b>FOOD &amp; WINE PAIRING</b>	<i>Cod back, cockles and savory, asparagus panna cotta.</i>

