

POUILLY FUMÉ

2023



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 with silver reflections.
PERFUME	The initial aroma is intense, releasing a bouquet of tropical fruits, citrus, and grapefruit, accompanied by an underlying freshness with hints of boxwood. After aeration, a sunnier and more mature profile emerges, with nuances of orange and mandarin peels, as well as subtle mineral complexity and a slightly spicy finish.
TASTE	The attack is fresh, followed by a beautiful envelopping texture that provides more suppleness. Notes of exotic fruits and juicy nectarine are present. A slight bitterness on the finish adds length and salivating qualities to the palate, accompanied by citrus aromas.
FOOD & WINE PAIRING	Grilled shrimp with coconut milk rice, Scallop carpaccio with finger lime, Grilled oysters with hazelnut and Parmesan.