

POUILLY FUMÉ

CUVÉE SILEX

2025



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	From the first nose, the wine is expressive, revealing remarkable aromatic intensity driven by thiols, with notes of grapefruit, boxwood, mango and passion fruit. With aeration, the bouquet gains complexity, unfolding citrus aromas complemented by mineral nuances and exotic fruits, including nectarine and guava. The finish is long and persistent, marked by refreshing citrus notes and a touch of white pepper.
TASTE	The palate opens with a fresh attack, followed by a crisp acidity accented by citrus zest notes. The texture is supple and enveloping. The finish is lively and mouth-watering, revealing flavours of orange and mandarin, with echoes of peaches and ripe yellow fruits first encountered on the nose. A delicate hint of bitterness adds complexity and extends the length of the finish.
FOOD & WINE PAIRING	Butternut squash soup, roast turkey with vegetables, vanilla crème brûlée.