

POUILLY FUMÉ CUVÉE SILEX 2021



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, shiny golden reflections.
PERFUME	Intense and varied, the nose offers initial scents of spicy raw citrus fruits and a bouquet of complex flowers. Aeration reinforces the spicy and smoky notes of curry and paprika. A lemony, mineral and citrus zest frame confirms the typicity.
TASTE	Incisive and strict as a whole, the palate offers aromatic variations around lemon and sharp flint. The saline and iodized finish allows to prolong the sensations of the nose and the structure. Minerality, typicity and liveliness.
FOOD & WINE PAIRING	Sea bream ceviche, lime and sweet pepper, tomato and basil tartlet, beef carpaccio, crottin de chavignol, tiramisu.