

POUILLY FUMÉ CUVÉE SILEX

2018

GRAPE VARIETY	<i>Sauvignon Blanc</i>
SOIL	<i>Red flinty clay, hill of Saint-Andelain.</i>
VINE GROWING	<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>
WINEMAKING	<i>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.</i>
CELLARING	<i>5 to 7 years</i>
TASTING	<i>10 - 12 °C (50 – 54 °F)</i>
COLOR	<i>Pale yellow with silvery glints.</i>
PERFUME	<i>Notes of citrus fruits (grapefruit zest) and white fruits (pear) that are both expressive and elegant. Following this, honeysuckle floral notes. Once opened, iodized and spicy notes (pepper) complete its olfactory profile.</i>
TASTE	<i>The first impression in the mouth is supple. The overall taste is marked by a fat sensation and a subtle acidity that maintains a nice relief in the palate. Citrus fruits emerge fully on the finish.</i>
FOOD & WINE PAIRING	<i>Asparagus risotto, fresh goat cheese tartlet and spring vegetables, key lime cheesecake.</i>

