

# POUILLY FUMÉ CUVÉE VIEILLES VIGNES 2023



<b>GRAPE VARIETY</b>	Sauvignon Blanc
<b>SOIL</b>	Flinty clay.
<b>VINE GROWING</b>	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.
<b>WINEMAKING</b>	Mechanical harvesting followed by pneumatic pressing. Afterwards, settling and yeasting (alcoholic fermentation), maturing for 8 to 10 months on fine lees in oak and acacia barrels, followed by fining, filtration and bottling.
<b>CELLARING</b>	3 to 7 years
<b>TASTING</b>	10 - 12 °C (50 – 54 °F)
<b>COLOR</b>	Pale golden yellow, with bright, golden highlights.
<b>PERFUME</b>	Concentrated and powerful, the initial nose opens with aromas of oak aging, coconut, and toasted almond. After aeration, notes of candied orange peel and lemon zest emerge, enveloped in sapid, woody scents.
<b>TASTE</b>	Smooth and dense, the palate offers an aromatic variation reflecting the wine's aging process: smoky caramel, vanilla coconut flan, and roasted coffee. The finish gains dynamism with a return of spicy citrus zest.
<b>FOOD &amp; WINE PAIRING</b>	Chicken blanquette, butternut and oyster mushroom risotto, honey-peach duck breast, spiced pulled pork, vanilla French toast, coconut-passion fruit tart.