

POUILLY FUMÉ CUVÉE VIEILLES VIGNES 2020



GRAPE VARIETY	Sauvignon Blanc
SOIL	Flinty clay.
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 fine lees in oak and acacia barrels, followed by fining, filtration and bottling.
CELLARING	3 to 7 years
TASTING	10 - 12 °C (50 – 54 °F)
COLOR	Pale yellow robe, golden reflections.
PERFUME	The first nose is shaped by notes of aging: we find vanilla and fresh wood. Aeration reinforces this woody profile which becomes more toasted / toasted. There are also citrus fruits: lemon and tangerine zest and orange pie on the finish.
TASTE	Soft on the attack, the palate becomes more textured and tangy. Citrus notes reinforce the perceived freshness. The finish is dominated by bitterness and aromas of caramel and roasted coffee.
FOOD & WINE PAIRING	Duck breast and caramelized grapes, Lamb curry with aubergines, Filet mignon with mirabelle plums and mustard sauce.