

POUILLY FUMÉ CUVÉE SILEX 2023



| | |
|--------------------------------|---|
| 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 | White gold color with silver reflections |
| PERFUME | From the opening, the first nose reveals a bouquet of tropical aromas highlighted by the notes of mango and passion fruit, along with hints of yellow fruits like peach and nectarine, complemented by a fresh touch of minerality and lemon zest. As the wine aerates, the sensation of minerality intensifies, accompanied by the scent of grilled pistachio, citrus fruits, and spicy notes of white pepper. |
| TASTE | The attack is round and smooth, with a good acidity and freshness in the mid-palate, becoming crisper in the finish with a touch of bitterness. The aromas from the nose reappear including grapefruit zest, with a floral profile of rose petals, and nuts in the finish. |
| FOOD & WINE PAIRING | Porcini carpaccio with peanut tiles and sauce, Veal escalopes with lemon and rosemary, Whiting fillets with basil coulis, Plum and cinnamon crumble. |