

POUILLY FUMÉ CUVÉE SILEX 2024



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 with silver reflections
PERFUME	From the beginning, the first nose opens with dessert-like notes of apricot pie. Then it continues to reveal fragrances of yellow ripe fruits and fresh citrus, lemon. After the aeration, we perceive a bouquet marked by vanilla and mineral notes, intertwined with honeysuckle and zesty nuances.
TASTE	The attack is fresh, followed by a crisp texture, carried by yellow fruits 'syrup and citrus fruits. The finish is warm with a hint of pepper.
FOOD & WINE PAIRING	Butternut squash soup, roast turkey with vegetables, vanilla crème brûlée.