

CROO SILEX

Benoit Chauveau

2022
POUILLY FUMÉ

Grape variety

100% Sauvignon blanc,



Type of Soil

Siliceous clay. This white or brown clay envelops little pieces of flint. It produces crisp Pouilly Fumé with «gun-flint» mineral aromas. These wines have good bottle ageing potential



Localization

Saint Andelain on the right bank of the Loire

7
ha

Wine-making

The grapes are pressed using a pneumatic press.
Cold settling

8°

Alcoholic fermentation at a controlled temperature

16°

Aged on lees

5-8
month

Characteristics

13%
Vol

Residual sugar

1.0
g/l



Tasting

Pale gold color with a beautiful limpidity.



The aromas reveal themselves after a few seconds. We discover mineral and citrus notes (grapefruit).



The mouth presents a pleasant tension carried by a beautiful acidity. The saline finish is a pleasant conclusion to the tasting.



Food accompaniments

Delightful aperitif. It is also perfect with seafood, especially oysters, grilled fish, and white meats



Serve chilled at 10° - 12° C

Recent awards and honors



Médaille Or
Challenge International
Gilbert & Gaillard 2023



Médaille d'argent
Grand Prix International
du vin Mundus Vini 2022



Médaille d'argent
Mondial du Sauvignon 2022



Médaille d'argent
Concours des Grands Vins
de France 2022



90/100
At the Wine Enthusiast

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