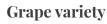
POUILY FUMÉ



100% Sauvignon blanc



Type of Soil

Marnes Kimméridaiennes and Calcaire de Villiers



Localization

Saint Andelain



Wine-making

The grapes are pressed using a pneumatic press. Cold settling.



Alcoholic fermentation at a controlled temperature in stainless steel tank



Aged on lees



Caracteristics

13% Vol

Residual sugar





Tasting

A pretty pale yellow wine with green reflections.



Notes of limestone and yellow fruits (mirabelle plum) dominate the nose.



The attack in mouth is ample and dense. The structured finish accompanied by a very slight refreshing bitterness is very pleasant. A tasty and fresh wine.



Food accompaniments

Pouilly Fumé makes a delightful aperitif. It is also perfect with seafood, fish both grilled and in sauce, scallops and white meats.



Serve chilled at 10° - 12° C

Recent awards and honors



Médaille Double Or 91/100 Challenge International Gilbert & Gaillard 2023



Médaille Or Mondial du Sauvignon 2021



88/100 At the Wine Enthusiast



SARL Benoit Chauveau

POUILLY FUME

2022

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