

La Charmette

Benoit Chauveau

POUILLY FUMÉ 2022

Grape variety

100% Sauvignon blanc



Type of Soil

Marnes Kimméridgiennes
and Calcaire de Villiers



Localization

Saint Andelain

12
ha

Wine-making

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

8°

Alcoholic fermentation at a
controlled temperature in
stainless steel tank

16°

Aged on lees

5-8
month

Characteristics

13%
Vol

Residual sugar

1.2
g/l



Tasting

A pretty pale yellow wine with
green reflections.



Notes of limestone and yellow
fruits (mirabelle plum) domi-
nate 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

Tel : +33 (0)386.391.542 - domainechauveau@gmail.com - www.domaine-chauveau.com

11 Rue du Coin Chardon - Les Cassiers 58150 Saint-Andelain

Siège social : Les Rouleaux 18300 COUARGUES - SARL au capital de 5.000 EUROS

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