

CROO SILEX

Benoit Chauveau

2023

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 ageind 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

4-8
mois

Caractéristiques

13.0%
Vol

Residual sugar

0.4



Tasting

Pale gold colour with light green highlights



A complex, delicate nose that develops citrus aromas mixed with mineral notes.



On the palate, a clean, light attack gives way to well-balanced roundness and freshness.



Food accompaniments

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



Serve chilled at 10° - 12° C

Recent awards and honors



1 étoile
Guide Hachette des Vins 2024



Médaille d'Or 91/100
Challenge International
Gilbert & Gaillard 2024



Médaille d'argent
CGA de Paris 2024



Médaille d'argent
Mondial du Sauvignon 2022



90/100
Au Wine Enthusiast 2021

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 COURGUES - S.A.R.L au capital de 5.000 EUROS

N°SIRET : 510.062.193.00022 - CODE APE : 0161Z - TVA : FR 48.510.062.193 - RCS BOURGES 510.062.193