Benoit Chauveau

Grape variety

100% Sauvignon blanc



Type of Soil

Marnes Kimméridgiennes 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



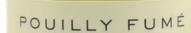
Caractéristiques

3.0 Vol

Residual sugar











SARL Benoit Chauveau



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 92/100 Challenge International Gilbert & Gaillard 2024



Médaille d'Or CGA de Paris 2024



Médaille d'argent Mondial du Sauvignon 2023



Médaille d'argent 92/100 Decanter 2023

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