

# La Charmette

## Benoit Chauveau

POUILLY FUMÉ 2023

### 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

4-8  
mois

### Caractéristiques

13.0%  
Vol

Residual sugar

0.7



### 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 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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