

POUILLY-FUMÉ

APPELLATION D'ORIGINE CONTRÔLÉE



2020 VINTAGE

Grape variety : 100% Sauvignon Blanc

Soil : 65% de silex (Saint Andelain), 35% de caillottes (Les Loges)

Pruning : Single Guyot

VINIFICATION

Short pre-fermentation cold maceration followed by light (low pressure) pressing. Vinification regulated by temperature control with regular aeration. Aged on fine lees for 6 months with daily tasting and resuspension of the lees. Bottled in spring 2021.

TASTING

Appearance : Pale gold in colour with luminous traces of green.

Nose : The nose is very expressive, with smoky and lemony notes.

Palate : Vibrant and deep on the palate. The liveliness of this intense vintage is due to its vibrant minerality. The finish is unctuous and briny, lingering on deep, mineral notes.

FOOD PAIRING

This mineral wine is perfect as an aperitif and is a superb accompaniment to seafood and shellfish such as oysters, clams, lobster or langoustine. It is wonderful with fish, whether poached in sauce or grilled. To round off a meal, this wine partners well with the local "crottin de Chavignol" goat's cheese and hard cheeses such as aged Comté, Salers or Cantal.

