



# POUILLY FUMÉ

*Finesse, Succulence, Smoothness*



## TERROIR

Kimmeridgian marl.

## GRAPE VARIETALS

Sauvignon Blanc.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

## FOODPAIRING

As an aperitif, with raw vegetables or a good braised ham.

## TASTING

8-10°, keep between 2 and 5 years.

« Our Pouilly Fumé opens with a nose of white flowers and vegetable notes. The attack is forthright and lively, there is great delicacy with a nice freshness.