



LE CHAMP LOPIN

Pouilly Fumé

Distinct, Engaging, Vibrating



TERROIR

Limestone.

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 months in oak barrels.

FOODPAIRING

As an aperitif with a crottin de Chavignol and at the table with a pike with white butter.

TASTING

8-10°C, keep between 2 and 5 years.

« A wine that draws its distinction through its vinification and aging in oak barrels. The Champ Lopin is revealed by notes of white flowers, white fruits and intense minerality.