Caves de Pouilly sur Loire

Pouilly-Fume AOC Champalouettes 2023



SIZE 75cl VINTAGE 2023

ABV 13%

GRAPE VARIETIES Sauvignon Blanc (100%)

CLOSURE Natural Cork
SKU CODE L8056123

EXPRESSION White, Aromatic and Dry

COUNTRY France
REGION Loire
ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Natural Cork

PH 3.2

TOTAL ACIDITY 3.3g/I Tartaric

RESIDUAL SUGAR 0.3g/l

SKU L8056123











LOIRE



TASTING NOTE

This classic, aromatic Pouilly-Fumé has aromas of citrus, elderflower and blackcurrant leaf. The well-balanced palate is tangy, fresh, medium-bodied, with an understated richness, and finishes with a typical note of 'pierre de fusil'.

VITICULTURE

Around 10 hectares vinified by ourselves on the best terroirs of Pouilly sur Loire area, kimmeridigan limestone, flintly clay and Portland clay.

VINIFICATION

Progressive pneumatic pressing, natural settling and temperature controlled fermentation which lasts for 3 weeks. The wine matures for 1 year on fine lees.

FOOD MATCHING

Aperitif (chilled), shellfish, white or smoky fishes, white meats with cream (poultry, veal), crispy vegetables, dry cheeses (goat cheese, Tome).

