

Caves de Pouilly sur Loire

Pouilly-Fume AOC Champalouettes 2023



WHITE
STILL WINE



FRANCE



LOIRE



SUITABLE
FOR VEGANS

TASTING NOTE

A golden with a green tint. Aromatic aromas of citrus, white flowers and blackcurrent bud, with a finish of gun-flint. The palate is mineral, fresh, medium-bodied. Well-balanced between the finesse and the richness.

VITICULTURE

Around 10 hectares vinified by ourselves on the best terroirs of Pouilly sur Loire area, kimmeridgian limestone, flinty 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).

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/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	L8056123