## Château Favray

# Pouilly-Fumé 2024



SIZE 75cl **VINTAGE** 2024

13% **ABV** 

**GRAPE VARIETIES** Sauvignon Blanc (100%)

Natural Cork **CLOSURE** SKU CODE 25046124

**EXPRESSION** White, Crisp, Dry and

Refreshing

COUNTRY France **REGION** Loire

**ALLERGENS** 

**SUITABLE FOR** Vegans, Vegetarians

Sulphur

**CLOSURE** Natural Cork

PH 3.15

**TOTAL ACIDITY** 4.61g/I Tartaric

RESIDUAL SUGAR 0.68q/l SKII 25046124











STILL WINE

**FRANCE** 

LOIRE

**ORGANIC** 

### **SUITABLE** FOR VEGANS

#### **TASTING NOTE**

Clean, crisp Sauvignon Blanc from the grape's Loire home, this is scented with fresh grass, limestone and citrus and both stone and fruit follow the wine onto the tongue.

#### **VITICULTURE**

The finest Sauvignon wines hail from Pouillysur-Loire, where the grape achieves perfect climatic balance. Too much heat dulls its aroma; too little sun leaves it vegetal. Pouilly's cool yet temperate climate, warmed by the Loire, brings richness and finesse. Vines at 190 m on limestone soil average 20 years, trained in the simple Guyot system.

#### VINIFICATION

Vinification is in stainless steel with controlled temperature. Traditionally the wine does not make any malolactic fermentation. Bottling only starts from July following the harvest.

#### **FOOD MATCHING**

The Pouilly Fume acute; Château Favray goes particularly well with shellfish, grilled and smoked fish, white meats, asparagus, and cheese, notably goat cheese.

