## Château Favray

# Pouilly-Fumé 2025




WHITE STILL WINE | FRANCE | LOIRE | ORGANIC | SUITABLE FOR VEGANS

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2025 |
| ABV | 13.5% |
| GRAPE VARIETIES | Sauvignon Blanc (100%) |
| CLOSURE | Diam |
| SKU CODE | 25046125 |
| COUNTRY | France |
| REGION | Loire |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Diam |
| PH | 3.19 |
| TOTAL ACIDITY | 4.28g/l Tartaric |
| RESIDUAL SUGAR | 0.73g/l |
| SKU | 25046125 |

### 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 Pouilly-sur-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.