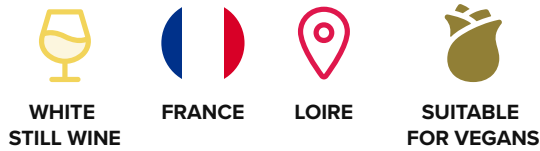


Domaine Bonnard

Pouilly Fumé 2024

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TASTING NOTE

Our Pouilly Fumé wine has a lightly liquorice nose with a peach flowers nose. The mouth reconfirm the citrus aroma and the peach aroma characteristic of Sauvignon Blanc. This is a wine to drink young (between 1 – 4 years) served about at 12 degrees.

VITICULTURE

The vines producing our Pouilly Fumé grow on Kimmeridgian marl soil (“terres blanches” or “white earth”) overlooking the Loire river. This unique location benefits from autumn fog which produces noble rot of the grapes thus yielding round and ample wines.

VINIFICATION

Long and low temperature fermentation. Aging on the fine lees during 5 or 6 months.

FOOD MATCHING

Pouilly Fumé marries well with fish, seafood, white meats and soft cheeses. Our Pouilly Fumé is also a fine companion to foie gras.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	L6896124
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	3.9g/l Tartaric
RESIDUAL SUGAR	0.97g/l
SKU	L6896124