

Domaine Laporte

Pouilly-Fumé Les Duchesses 2025



WHITE
STILL WINE



FRANCE



LOIRE



SUITABLE
FOR VEGANS

TASTING NOTE

Flinty, elegant Pouilly-Fumé with a wisp of smoke on the nose and a lovely clean, lemony finish.

VITICULTURE

Situated in the village called Les Loges, 'Les Duchesses' is planted on a blending of chalk and flint.

VINIFICATION

After racking at low temperature, the wine ferments for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C. No malolactic fermentation is used. The wine is matured on its fine lees for 5 months. Only high quality natural corks are used. The wine undergoes maturation for at least one month in the bottle before being sold.

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	E7706125
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Loire
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.24
TOTAL ACIDITY	3.36g/l Tartaric
RESIDUAL SUGAR	0.49g/l
SKU	E7706125