

# L'ÉMOTION AUTHENTIQUE - AOP Pouilly fumé 2022



## ORIGINS & TERROIRS

### Sauvignon Blanc

**Appellation:** AOP Pouilly-Fumé

**Label:** Organic wine - Certified by Ecocert

**Yield:** 52 hl/ha

Vines are located on the right bank of the Loire. The vineyard flourishes in Pouilly-sur-Loire in the Nièvre (58), on a clay-limestone terroir (soils rich in small oysters).



## WINEMAKING & AGING

This vintage is vinified traditionally and aged on fine lees during 6 months in stainless steel tanks.

Fining: Pea vegetable proteins and Bentonite.

Filtration: Tangential.



## TASTING NOTES

MINERAL & ELEGANT



8-10°C



Pale yellow color with golden reflections



Beautiful aromatic intensity, exotic fruits, white flowers, hazelnuts notes



Frank, supple, punctuated by an iodized finish



## FOOD & WINE PAIRING

Salmon back, Pouilly-fumé sauce and Brussels sprouts.

The Vegan touch: Broccoli-asparagus pasta with cashew nut sauce.

Bottle 75cl : Burgundy Type - item Code: 407

Case: 6 bottles

Pallet: Europe / 624 bottles / 8 ranks x 13 cases

EAN Bottle: 3380330004136 - EAN Case: 3380330004143

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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