

L'ÉMOTION AUTHENTIQUE AOP Pouilly Fumé



ORIGINS & TERROIRS

Sauvignon blanc
Appellation: AOP Pouilly-Fumé
Label: Organic wine – Certified by Ecocert
Average yield: 52 hl/ ha

The vineyards are located on the right bank of the Loire River and more precisely in Pouilly-sur-Loire in the Nièvre (58), on a clay-limestone soil (rich in small oysters).



VINIFICATION & AGEING

This cuvée is traditionally vinified and aged on fine lees for about 6 months in stainless steel tanks.
Fining: Vegetable proteins of peas and Bentonite.
Filtration: Tangential filtration.



TASTING NOTES

MINERALITY AND ELEGANCE



 Pale yellow color, with golden reflections

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

 Frank, supple, punctuated by an iodized finish



FOOD & WINE PAIRING

Salmon fillet in a Pouilly-Fumé sauce and Brussels sprouts.
Vegan touch: Pasta with broccoli and asparagus in a cashew cream sauce.

Bottle 75cl: Bourgogne Type - Item Code: 407
Case: 6 bottles
Pallet: 624 bottles / Pallet: 8 ranks x 13 cases
EAN Bottles: 3380330004136
EAN Case: 3380330004143

CONTAINS SULPHITES



JACQUES FRELIN

www.jacquesfrelin.com

FR200962_01GJXW