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 ousters).



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.

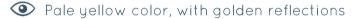


TASTING NOTES

MINERALITY AND ELEGANCE



8-10°0



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

