



# Pouilly Fumé 2020

---

**WINEMAKER**

Gilles Chollet

**WINERY**

Domaine Gilles Chollet

**APPELLATION**

AOC Pouilly Fumé

**REGION**

Loire Valley, France

**GRAPE VARIETAL**

100% Sauvignon Blanc

**TERROIR**

50% sand – 50% clay-limestone. The 25-year-old vines are spread over 30 acres (12 hectares) and are cultivated in accordance with sustainable agricultural methods called “Lutte Raisonnée.” The vines yield 65 hectoliters per hectare in South-West exposure.

**VITICULTURE & VINIFICATION**

After the mechanical harvest comes a delicate pressing at low pressure and a cold temperature (7 °) for 48 hours. This wine ferments in stainless steel vats (13-18 ° C) then is aged 3 to 5 months on its lees with stirring once a week over a period of 2 to 3 months. Light filtration and bottling takes place in mid / late winter.

**TASTING NOTES**

Pale gold with green highlights. Dry on the palate, this aromatic Pouilly Fumé displays floral, fruity, and mineral notes.

**FOOD PAIRING**

Appreciated as an aperitif and pairs well with crustacean, fish, roasted poultry, and cheese.

**TECHNICALS**

Alcohol: 13.5%

Imported and distributed by

**COGNAC**  
**ONE**

