



Pouilly-Fumé 2021



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°C) 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

A dry, fruity, and deliciously mineral tasting wine with a bright golden green color.

FOOD PAIRING

Excellent when enjoyed with fish, shellfish, and any white meat. Perfect with young goat cheeses.

TECHNICALS

Alcohol: 13%, serve at 45-50°F, drink all year long.

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