



## 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.

Imported and distributed by **COGNAC One**

