

Pouilly-Fumé AOP

Jean Colin

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: 100% sauvignon blanc



Terroir : the vines are growing on mainly flint (silex) soils.



Vinification & maturation : the harvest starts as soon as the grapes have reached their optimum level of maturity. The grapes are gently pressed to ensure an excellent extraction of the juice and its aromas. Then, the wine ferments in thermoregulated stainless steel tanks for 4 to 8 weeks. This transformation is carried out at a controlled temperature of between 16°C and 21°C. The bottling occurs under nitrogen to reduce the presence of sulphites in wine.

Tasting : a pure and mineral wine

This wine shows a lovely light golden colour with a fresh and rather subtle fruity nose, balanced with the characteristic notes of gunflint related to the soil.

This wine combines freshness and roundness with a nice lasting finish.



Service : between 10°C to 12°C

Food pairing : delicious with fish and seafood. It's also a good pair with goat cheese like the famous "Crottin de Chavignol" AOP.

Ageing potential : 3 to 5 years depending on the vintage.

