

Pouilly-Fumé AOP

Éric Louis

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. We don't like to say that a harvest was outstanding but the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



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.

