

# Pouilly-Fumé AOP

## Éric Louis

### 2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



**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.

