

# Pouilly-Fumé AOP

## Cave de Gortona

Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.

### GRAPE VARIETY

100% sauvignon blanc

### TERROIR & FARMING

Sauvignon blanc is harvested from vines growing on mainly flinty (silex) soils.

### WINEMAKING

The harvest starts as soon as the grapes have reached their optimum level of maturity.

The grapes are brought to the cellar where they 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.

Until springtime, the wine is aging on fine lees in stainless steel tanks under nitrogen protection.

Over this period, our Pouilly develops its unparalleled finesse.

Through continued tastings, we determine the right moment to bottle after the clarification and stabilization operations.

The bottling occurs under nitrogen to reduce the presence of sulphites in wine.



### TASTING NOTES

*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.

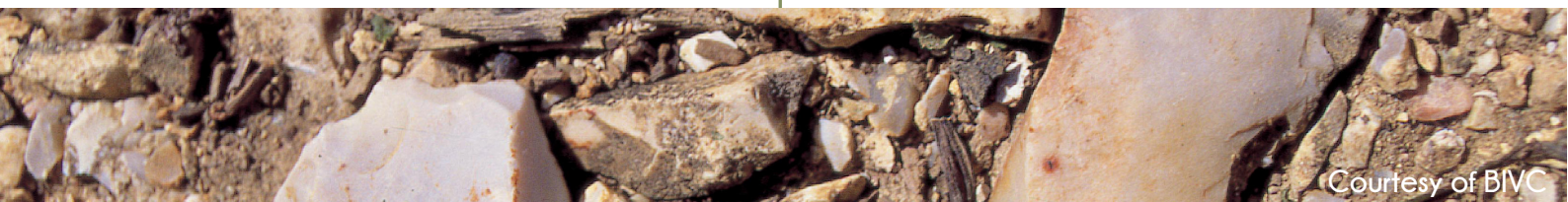


### WINE AND FOOD

**Serve between** 10°C to 12°C

**Food & Wine pairing** : Delicious with fish and seafood. It is also a very good pair with goat cheese like the famous « crottin de Chavignol ».

**Aging potential** : 3 to 5 years depending on the vintage.



Courtesy of BVC