



Pouilly-Fumé AOP

Éric Louis

2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.

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.

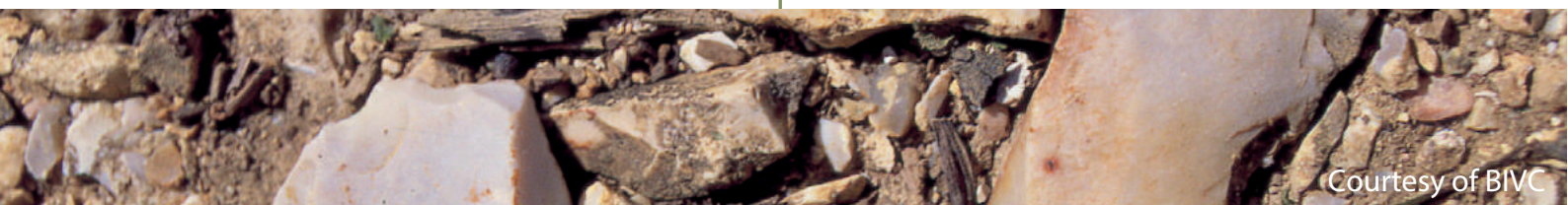


WINE AND FOOD

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 BIVC