

Pouilly-Fumé AOP

« Silex » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather -*fine local dialect poet*- knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!

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