

POUILLY-FUMÉ CHANT DES VIGNES 2019

A grand classic from its appellation.

VINEYARD



Terroir: assemblage of terroirs, clay-limestone marls with small fossil oysters.
Grape variety: Sauvignon
Agriculture: reasoned, mechanical weeding, tillage.

CLIMATE CONDITIONS



Winter: mild and rainy.
Spring: some frosts, precipitation and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.

HARVEST PERIOD

From September 20th to October 1st

WINEMAKING



Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Settling: cold
Fermentation: in thermoregulated stainless-steel vats.
Aging: in stainless-steel vats.

TASTING



Appearance: bright, pale yellow color with golden highlights.
Nose: fresh, exotic and citrus fruits.
Palate: full-bodied fruity mouthfeel with notes of citrus and passion fruit.

WINE PAIRING



To be enjoyed with friends, as an aperitif over a plate of cold cuts, roasted white meat or with Chavignol.

Recommended serving temperature: 8-10°C

