

# POUILLY-FUMÉ GRANDE CUVÉE DES EDVINS 2017

**The Lord of Pouilly. Purity from the Grand Flints of Saint-Andelain.**

## VINEYARD

**Terroir:** red flint clay.  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 1.8 hectares.  
**Age of vines:** 35 years.  
**Reasoned agriculture:** 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

**September 11-27**

## WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Settling:** cold.  
**Fermentation:** in fine grained oak barrels from the forests of Bertranges and Saint Palais.  
**Aging:** 11 months in barrels with regular *bâtonnage*, stirring of lees, and then 10 months in vats.



## TASTING

**Appearance:** yellow gold color.  
**Nose:** expressive and complex, with fruity notes of pineapple combined with brioche and hazelnut. Lightly oaked.  
**Palate:** beautiful tension with those particular notes that minerality brings.



## WINE PAIRING

This wine will bring a nice touch of complexity and distinction to scallops with lime zest, sweetbreads, a salt-crusted bass or simply with a beautiful cheese plate of Chavignol AOP or Comté.



## ACCOLADES

Gold medal:  
Sakura Japan Women's Wine Awards

Gold medal:  
Concours Mondial du Sauvignon

