

MAÎTRE DE CHAI

Pouilly-Fumé Blanc Maître Chai

AOP Pouilly-Fumé, Vallée de la Loire et Centre, France

Refined blended wines signed by our cellar masters, expressing their personalities, sensitivities and creativities.

PRESENTATION

"In love with the Sauvignon grape variety, I appreciate its aromatic complexity counterbalanced by freshness, vivacity and minerality. I have chosen this cuvée especially for you and I hope that it will give you as much pleasure to taste as I had in making it."

Quentin Gaufreteau, cellar master

TERROIR

Chalky soils giving a nice touch of "smokiness".

WINEMAKING

The grapes are selected early in the morning and at maturity, after careful monitoring in the vineyard, and harvested with care on an aromatic profile of fresh and ripe fruit in order to bring a beautiful complexity. Light settling to preserve the aromatic potential. Vinification at a controlled temperature (19-20°C) to bring out the varietal potential of the Sauvignon.

AGEING

Aged on fine lees with regular stirring of the lees for 5 months to give it a richness in the mouth and a beautiful minerality.

VARIETAL

Sauvignon blanc 100%

SERVING

Served chilled (10-12°C).

AT NOSE

Elegant nose, with a superb aromatic palette, mixing grapefruit, orange peel, minerality (smoky notes characteristic of the grape variety). A hint of ripe blackcurrant.

ON THE PALATE

The mouth, fresh and fleshy, is marked by a beautiful balance and a nice roundness. Tense and persistent finish with citrus notes (candied lemon and orange zest). An elegant wine.

FOOD PAIRINGS

Pair this wine with grilled or roasted fish, scallops, leek fondues and recipes with lemon sauces, matured goats' cheeses.

Suggested recipe: Minestrone of duck and foie gras.

