

# Pouilly-Fumé Blanc Maître Chai



**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.

**VARIETALS** : Sauvignon blanc 100%

**SERVING** : Served chilled (10-12°C).

**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.



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



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.

