



POUILLY-FUMÉ
LES DUCHESSES



VINEYARD

This Pouilly-Fumé comes from the hillsides of the prestigious wine-growing villages of Saint-Laurent L'Abbaye and Saint-Père. These hillsides, made up of a blend of limestone and flint, benefit from optimal sunshine.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Clay and flint

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for about ten days
- Aged for 6 months on lees

TASTING

This wine has a golden color with light green highlights.

On the nose, you'll find the characteristic freshness of apricot and white flowers, capturing all the typicality of the appellation in a single glass.

The palate is both juicy and light, with aromas of yellow fruit and white flowers, offering a highly enjoyable taste experience.



Food pairing

Smoked fish, shellfish or white meats.



Service temperature

Between 10 and 12°C (50-54°F)



Ageing

3 to 5 years

AWARDS

Vintage 2023

James Suckling - 92/100 pts

Wine Spectator - 90/100 pts

Vintage 2022

Wine Enthusiast - 89/100 pts

Vintage 2021

Wine Enthusiast - 91/100 pts