



POUILLY-FUMÉ

## LES DUCHESSES

Sharp flintstones give this Pouilly-Fumé its fully authentic nature. It is characterised by an aromatic composition underscored by mineral nuances. This wine, with its firestone character, pleasantly combines smoothness and freshness.



### VINEYARD

Situated in the village called "Les Loges", Les Duchesses is planted on a blending of chalk and flint.

### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Flint on Chalky subsoil

### WINEMAKING

After racking at low temperature, the wine ferments for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C (59° to 68°F). No malolactic fermentation is used. The wine is matured on its fine lees for 5 months. Only high quality natural corks are used. The wine undergoes additional maturation for at least one month in the bottle before being offered for sale.

### TASTING

With a golden hue with hints of green, this great wine of the Loire has aromas of citrus and flintstone. On the palate, a clean attack is followed by a well-balanced roundness. With bottle ageing, Pouilly develops its famous aromas of smoke ("fumé").



#### Food pairing

This wine is particularly appreciated with grilled fish, with shellfish and with frog legs. This wine is wonderful with smoked fish, seafood and white meats.



#### Service temperature

Between 10 and 12°C



#### Ageing

2 to 3 years

### AWARDS

- Vintage 2018 -  
92/100 - Wine Enthusiast

- Vintage 2017 -  
Silver Medal - Sommelier Wine Award