



POUILLY-FUMÉ

LA VIGNE DE BEAUSSOPPET

This prestigious Pouilly-Fumé originates from a parcel of land that has been recognized since 1492. It has been aged in barrels to allow its flavours to fully develop. This wine magnificently combines finesse and complexity.



VINEYARD

This Pouilly-Fumé is resulting from the 1.25 hectare old vines (Sauvignon) of « La Vigne de Beaussoppet ». The flinty soil, poor yield, and the wine-making in oak barrels (30% of the production) give a high-class, complex, rich and refined Loire wine.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

Hand-picked - pneumatic Press - Alcoholic fermentation in stainless steel vat (70%) and in oak barrels (30%) with control of the temperatures - No malolactic fermentation - Ageing on fine lees for 9 months - Ageing in bottles for at least 6 months before releasing the wine.

TASTING

A good aromatic smoothness, « La Vigne de Beaussoppet » astonishes by its amplitude, its personality and its perfect balance. Characterized by its bouquet of white flowers.



Food pairing

Matches the most refined dishes, such as lobster. Excellent with white meats, too.



Service temperature

Between 12 and 14°C



Ageing

5 to 8 years

AWARDS

- Vintage 2017 -
92/100 Cellar Selection - Wine Enthusiast

- Vintage 2016 -
Gold Medal - Sommelier Wine Award

- Vintage 2012 -
2 stars - Guide Hachette
15,5/20 - Bettane & Desseauve
93/100 - Wine Enthusiast

- Vintage 2010 -
16/20 - Bettane & Desseauve
92/100 - Wine & Spirits Magazine