



POUILLY-FUMÉ

LA VIGNE DE BEAUSSOPPET



VINEYARD

This Pouilly-Fumé comes from 1.25 hectares of old vines. Its terroir of Jurassic clay and marine fossils, low yields, and vinification in oak barrels (30%) produce a great Loire wine that is complex, rich and delicate.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

- Manual harvesting
- Low-pressure pneumatic pressing
- Static cold settling
- Aged for 9 months on lees. 50% in stainless steel tanks, 40% in barrels, 10% in amphoras
- Regular stirring of the lees for 4 months

TASTING

Our Pouilly-Fumé "La Vigne de Beaussoppet" is a brilliant gold color.

This wine surprises on the nose with its toasty aromas and notes of vanilla bean and raisin, balanced by chiseled freshness and vivacity.

On the palate, it charms with fresh, exotic fruit notes and a saline finish.



Food pairing

Grilled lobster, roasted turbot. Also excellent with white meats.



Service temperature

Between 11 and 13°C (52-55°F)



Ageing

5 to 8 years

AWARDS

Vintage 2022

James Suckling - 92/100 pts

