



POUILLY FUME LA VIGNE AUX SANDRES

ELABORATION

Loire - Wine from 'Centre'
Grape variety : Sauvignon Blanc
Soil : clay and limestone

VINIFICATION

Traditional vinification in tanks with temperature control

TERROIR

Maturation in tanks on fine lees

TASTING NOTES

COLOUR

Pale yellow colour with green tints

NOSE

All the expressions of Sauvignon blanc (lemon, broom)
A characteristic discrete 'fumé' touch

PALATE

Vivacity and length in the palate

WINES & FOOD PAIRING

Served at 10°C (50°F)
The wine will match with fish such as smoky salmon, shellfish or can
be served for 'apéritif'
Can be laid down for 3 to 5 years



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