

POUILLY FUMÉ

A Dance by the Pool



REGION

France / Loire Valley

GRAPES

Sauvignon Blanc 100%

TERROIR

Made from selected parcels of old-vine grapes, their better exposure to sunlight gives this wine greater concentration and complexity. Soils are of shell-rich and flinty clay.

PRODUCTION

The grapes were gravity fed into the progressive pneumatic press. There was static must settling, skin maceration and temperature-regulated fermentation in stainless steel for 3 weeks to preserve aromatics and fruit expression. Selected tanks were kept on their fine lees after blending.

TASTING NOTES

Ripe, herbaceous aromas, nettle and dill, balanced by concentrated green fruit and crisp citrus acidity. It has a lovely chalky texture on the palate afforded by extended skin contact which beautifully complements the richness. The wine will benefit from ageing for 4-5 years.

FOOD PAIRING

Serve chilled as an apéritif or with white fish served in a light sauce.

TECHNICAL DATA

- Sugar-Free (< 2g/L)
- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



LE GARENNE

SUSTAINABLE FARMING