

Grapes
100% Sauvignon Blanc

Region/Appellation
Pouilly Fume

Alcohol by volume
15.00%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Drinking Window
2024 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Medium

Tasting note printed
29/03/2024

Pouilly-Fumé Grande Cuvée des Edvins, Cuvée Prestige 2018 6x75cl

Winemaker Notes

Delicate and complex nose with notes of hazelnut and exotic fruits. Fresh attack full of liveliness and fullness as well pineapple and hazelnut notes. Nice minerality with a lot of freshness and finesse.

Vineyard

The vines are planted on soil comprised of clay and flint stones. On average the vines are 30 years old and are planted in a 2.4ha vineyard in the village of St Andelain. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

Winemaking

Vinification and ageing for a minimum of 12 months takes place in Joseph Mellot's centuries old cellars in the heart of Sancerre. The wines are stirred regularly to bring the lees back into suspension, to impart more character. After gentle filtering, the wine is bottled. Around 3,000 bottles are produced each year.

Vintage

After several difficult vintages, the 2018 harvest has produced excellent quality fruit and good quantities too.

Food match

Grilled and Roasted White Meats

A great match for prawn risotto or a bouillabaisse.

