

Pouilly-Fumé Le Chant des Vignes 2018

Winemaker Notes

A complex nose of grapefruit and gunflint, with a fresh tropical fruit palate. This wine has exceptional length.

Vineyard

The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintages

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

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood



Grapes
100% Sauvignon Blanc

Region/Appellation
Pouilly Fume

Alcohol by volume
13.0%

Residual Sugar
0.86 g/l

pH
3.14

Total Acidity
3.50 g/l

Vegetarian
Yes

Vegan
Yes

Drink
Now to 2 years

Tasting Guide



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