

Grapes

100% Sauvignon Blanc

Region/Appellation **Pouilly Fume**

Alcohol by volume 13%

Residual Sugar less than 1 g/l

pН 3.2 - 3.4

Total Acidity 48 - 52 g/l

Drinking Window 2025 - 2028

Tasting Guide



Medium

Sweet

Tasting note printed 28/11/2025

Pouilly-Fumé Le Chant des Vignes 2023 6x75cl

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.

Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering



Food match

Perfect as an aperitif or with seafood.

