

**Grapes**  
100% Sauvignon Blanc

**Region/Appellation**  
Pouilly Fume

**Alcohol by volume**  
14.50%

**Residual Sugar**  
less than 2 g/l

**pH**  
3.2-3.4

**Total Acidity**  
4.7-5.4 g/l

**Drinking Window**  
2023 - 2025

**Tasting Guide**

1	2	3	4	5	6	7	8
Dry							Sweet

**Tasting note printed**  
17/04/2024

# Pouilly-Fumé Le Troncsec

2020

## Winemaker Notes

This single vineyard Pouilly Fumé shows delicate mineral notes balanced with flavours of mango and citrus.

## Vineyard

Le Troncsec is a single vineyard of 9.5 hectares, located in the commune of Saint Laurent l'Abbaye. The vines are planted on soils primarily composed of Kimmeridgian limestone marl. This is typified by a stoney surface and clay deeper down. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

## Winemaking

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

## Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

## Food match

Grilled and Roasted White Meats

A marvellous match for shellfish and fish such as sole, salmon or trout, lobster or with green salads.

