

# Pouilly-Fumé Les Grands Edvins 2019 6x75cl

## Grapes

100% Sauvignon Blanc

## Region/Appellation

Pouilly Fume

## Alcohol by volume

12.50%

## Residual Sugar

less than 2 g/l

## pH

3.2-3.4

## Total Acidity

4.7-5.4 g/l

## Drinking Window

2024 - 2030

## Tasting Guide



## Tasting note printed

09/08/2024

## 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

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding, yielding balanced and harmonious wines.

## Food match

Grilled and Roasted White Meats

A great match for prawn risotto or a bouillabaisse.