

POUILLY FUMÉ

CÉPAGES : 100% SAUVIGNON BLANC



Informations

2019

Degré 12°C

AOC Pouilly Fumé

VILLAGE : SAINT-ANDELAIN

Nicolas Idiart Pouilly Fumé

TERROIR

Located on the right bank of the Loire Valley, just on the other side of Sancerre.

100 percent of these vines are planted on a chalky clay-limestone soil, similar as his famous neighbour but with a higher percentage of silex (flint) In order to optimize the grape quality and its maturation, these vines are cultivated with a maximum respect of the ecosystem and the environment

INFORMATIONS

AB cspc 834749

Cases of 12 x 750ML Cork

VINIFICATION :

After mechanical picking, the grapes are pressed directly (pneumatic) Fermentation is then carried out with low temperature in stainless vats. The wine is then aged for 6 months and finally filtrated for its bottling in April

TASTING NOTES

Minerality and fruity define at best this vintage Pouilly-Fumé 2018. You will find with pleasure intense aromatique wine with citrus, grape fruit freshness, finesse and delicacy which create the reputation of this appellation.

Bright, round, our pouilly fumé displays floral and white fruits notes, with flinty mineral aromas.

