

# AOC POUILLY-FUME

## LA VILLAUDIÈRE

### NEGOCE VIGNERON

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »



### Terroir

Formed several million years ago, the terroir of Pouilly has been eroded by the Loire river so it produces a multitude of expressions and aromas. Flint clay, Kimmeridgian marl with small oysters, and calcareous or caillotes soils therefore play host to the Sauvignon Blanc grape and shape the « blanc fumé de Pouilly » in all its diversity and complexity. Our wines come from these areas. The vineyards are managed by quality-conscious wine producers who share our Domaine's guiding philosophy. All these elements contribute to the creation of complex well-balanced blends, typical of the appellation.

### Winemaking

After 12-24 hours settling, fermentation takes place in a temperature-controlled vat at 15-20 C. A first tasting is then carried out to assess the particular characteristics of the vintage. After a careful selection of the wines, we carry out the clarification, stabilization and bottling operations on the Domaine.

### Tasting notes

This Pouilly-Fumé reveals an intense, complex bouquet with light peach and acacia flower aromas, complemented by an elegant minerality. The intended balance has been achieved with the mineral freshness balancing some softness on entry to the palate. This wine possesses a crisp, lingering finish.

### Food pairing

Food-wine matching is important. A successful pairing turns a meal into a hospitable and enjoyable occasion.

Served between 10 to 12 C, this Pouilly-Fumé will go well with seafood salad, shellfish or white

Certified HVE

