

Blanc Fumé de Pouilly - Les Cornets

Grape variety :

100% Sauvignon

Type of soil :

Kimmeridgians marls (period of the upper Jurassic), also called "white lands".

It is located in the village of Pouilly-sur-Loire and more precisely along the Ancient Roman way.

Vineyard age :

30 years old

Productivity :

40-45 hl/ha

Harvest :

Manual worker in 10-12 kgs small boxes.

Winemaking notes :

Vinified and matured in wooden tun and high wooden barrel during 16 up to 18 months on fine lees.

Alcoholic fermentation between 18 and 20°C

Tasting notes :

This soil reveals some kind of pure, aromatic, mineral and gourmand complexity.

To keep :

10 to 15 years.

