



Pouilly-Fumé « La Loge aux Moines »



Presentation

Variety: 100% Sauvignon Blanc

Colour / nose: A crystalline pale gold colour, green highlights. An expressive and complex nose, accented towards sweet white fruits, a touch of lemon in the background.

Ageing potential: more than 8 years

Serving temperature: Serve fresh at 10 to 12 °C

Tasting notes: A silky attack, a generous mouth, round, ripe, energised by an elegant freshness. A juicy style, with citrus highlights, delivering a crunchy acidity on a mineral backbone.

Pairing: it pairs with refined dishes like lobster, meat or fish in sauce.

Technical details

Pouilly-Fumé 'la Loge aux Moines' comes from a historic site, superbly situated above the village of Les Loges, which is an original part of the appellation of Pouilly-Fumé, and is often considered its best. The Benedictine monks chose this site to plant the first vines in the 11th century. It was formerly a site of welcome for pilgrims, known as the 'Monks house', as it was on one of the paths to Santiago di Compostella. This monopole, of 4.5 HA is fully on the South facing slope, overlooking the Loire at about 200m of altitude. The soil is 100% kimmeridgian marl and derives from an ancient seabed. This excellent type of soil, equally found in Chablis, represents only 20 of the 1200 hectares of the appellation.

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Localisation: Les Loges.

Reward

Millésime 2012

Wine Spectator : 88/100
International Wine
Challenge 2014 :
Recommandé

Millésime 2011

Gault & Millau : 15/20

Millésime 2010

Wine Spectator : 90/100



Production: 20 000 bottles

Viticultural practices: limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary.

Vinification: Pneumatic pressing. Spontaneous fermentation with natural yeasts from the grapes. Aged in temperature-controlled INOX, with a fine layer of lees. The lunar cycle guides the vinification process.

Continental climate: cold in the winter, hot and dry from the Spring to Summer.

Terroir: Kimmeridgian marl

Vine age: 30 years

Plantation density: 6500 vines per HA.