



Pouilly-Fumé « Cuvée Prestige les Bénédictins »



Presentation

Variety: 100% Sauvignon Blanc

Colour / nose: A clear golden colour. A complex nose, with mineral and smoky notes on a base of candied fruits and ripe citrus.

Ageing potential: 8 to 10 years

Serving temperature: Serve fresh at 10 to 12 °C

Tasting notes: In the mouth the material is enveloping and silky, a velvety fruit. A great aromatic richness, a delicate candied note.

Pairing: it pairs with refined dishes, dare to try with powerful or spicy foods.

Technical details

Pouilly-Fumé 'Cuvée Prestige les Bénédictins' comes from the same site as 'La Loges aux Moines'. We make it only in the best years, it is vinified separately in a buried concrete tank, and left on lees for at least a year, without temperature control, and a partial malolactic fermentation. It is thanks to the know-how of our ancestors that we obtain this magnificent wine, with vinification methods atypical in modern times.

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Localisation: Les Loges.

Production: 6 000 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. The wine is aged in concrete in the earth without



temperature control, matured with a fine layer of lees, partial malolactic fermentation. The lunar calendar is followed.

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.