



## *Pouilly-Fumé « Domaine Patrice Moreux »*



### *Presentation*

**Variety:** 100% Sauvignon Blanc

**Ageing potential:** 5 to 8 years

**Serving temperature:** Serve fresh at 10 to 12 °C

**Tasting notes:** A clear yellow hue, with green highlights. An expressive nose, citrus, blackcurrant leaf, a touch of flint. The mouth opens up without hesitation, with generosity and exuberance; one appreciates the roundness, the aromatic precision, the finely balanced freshness.

**Pairing:** Marvellous with sea food, grilled fish, roasted or grilled meats, cheese.

### *Technical details*

Pouilly-Fumé 'Domaine Patrice Moreux' is a subtle blend of 3 terroirs, the majority situated around the village of Loges. The finesse of the limestone pebbles, the energy of the flint and the richness of the limestone-clay soils give the Pouilly-Fumé 'Domaine Patrice Moreux' an elegance which is at the heart of its typicity and personality.

**Variety:** 100 % Sauvignon Blanc

**Localisation:** Les Loges, Saint-Andelain.

**Production:** About 50 000 bottles

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

### *Reward*

#### **Millésime 2013**

Gilbert & Gaillard 2015 :  
88/100  
Cité au Guide  
Hachette des Vins 2015

#### **Millésime 2012**

Win Spectator : 88/100

#### **Millésime 2010**

Win Spectator : 91/100



**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:** 100% limestone clay

**Vine age:** 30 years

**Plantation density:** 6500 vines per HA.

Production 50 000 bottles.