

POUILLY FUMÉ



Each grape is sorted when gathering the harvest; we work by gravity to respect the natural flow of the juice within vinification process. A light pressing to preserve the quintessential character of the fruit.

Terroirs are blended: 50% limestone, 30% flint and 20% limestone clay.



Each terroir is vinified separately in thermo-regulated stainless steel tanks. Limestone brings minerality and finesse. Limestone clay enhances fruitiness and richness. Flint provides structure and minerality.



Masculine, fruity, timeless and complex.



Serve at 10-11°C / 50-52°F