

clair de  
**B R U M E S**  
POUILLY-FUMÉ

Like sweet poetry,  
Vaurigny paints  
a thousand pictures  
with harmonious contours  
on the celestial canvas.

## VAURIGNY

**Appellation:** Pouilly-Fumé.

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** the « Vaurigny » plot is located in the commune of Pouilly-sur-Loire in the heart of the AOC area and covers 2.02 hectares. The southwest-facing vines are planted in « petites caillottes » soils (small limestone pebbles mixed with clay) on Barrois limestone. The wines are remarkably well-balanced.

**Production technical data:** the harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

**Tasting notes:** golden hue with green tints. The nose reveals notes of exotic and white-fleshed fruit with hints of honey. After a lovely, soft and fresh entry to the palate, the wine evolves with these same aromas of fresh exotic fruit and reveals a lovely lively acidity with a long, mineral finish.

**Food pairings:** this wine works well with grilled Loire fish, sushi, Tandoori chicken skewers or a Crottin de Chavignol goat's cheese.

**Serving temperature:** 10-12°C.

