



**A wine with an irresistible charm, an awakening of the senses, a burst of freshness and fruits. Our « En Travertin » leaves no one indifferent.**

## POUILLY-FUMÉ « En Travertin »

TERROIR: Chalky clay

BEST SERVED AT: 10°C (50°F)

AGEING POTENTIAL: 3-5 years

### VITICULTURE & TERROIR

- Cultivated on the **chalky clay hills of Saint-Andelain**, peak of the appellation Pouilly-Fumé
- A terroir made of hard, **calcareous rocks** that provides the reknown **minerality** of Pouilly-Fumé
- *Travertin*, travertine in English, is a sort of limestone formed by sedimentation

### WINEMAKING

- **Gentle pressing** and **24-hour settling** of the juice
- Fermentation in thermo-regulated stainless steel tanks, between 15 to 18°C (59-64°F)
- A **long fermentation** will create more intense and delicate aromas
- **5-month maturation on fine lees** at cool temprature before bottling

### PAIRING

A marvelous match for shellfish, fish, white meat and goat cheese.

Our gastronomic suggestions:

- *Turbot with spinach and feta cheese ;*
- *Goat cheese (Crottin de Chavignol) with toasted sesame seeds.*

### TASTING

- Eye** Clear yellow
- Nose** Citrus and yellow-fleshed fruits, with subtle smoky notes
- Palate** Fresh, concentrated and elegant, with citrus flavors and a mineral finale

The freshness of the fruit and crispiness of Sauvignon blanc create a concentrated, feminine and elegant wine that persists on the palate with style and flair.

### AWARDS & ACCOLADES

<b>2020</b>	Sauvignon Ambassador for Maison Riedel	
<b>2017</b>	Falstaff	<b>91 pts</b>
<b>2015</b>	Wine Enthusiast	<b>91 pts</b>
<b>2014</b>	Wine Enthusiast	<b>90 pts</b>
<b>2013</b>	Wine Enthusiast	<b>90 pts</b>