

Finesse, complexity of aromas, concentration and fullness of the fruit characterize this prestigious selection.



POUILLY-FUMÉ « La Demoiselle de Bourgeois »

TERROIR: Kimmeridgian marls
BEST SERVED AT: 11-12°C (51-53°F)
AGEING POTENTIAL: 8 to 10 years

VITICULTURE & TERROIR

- Vines cultivated on the **Kimmeridgian marls** of Saint-Laurent-l'Abbaye, the historical cradle of the Pouilly-fumé appellation
- These Kimmeridgian marls are **deposits of clay and oyster and mussel fossils** from the Upper Jurassic period (150M years old)

TASTING

Eye Gold
Nose Citrus and yellow flesh fruits, smoky notes
Palate Deep and complex, with subtle woody notes in finale

WINEMAKING

- Rigorous **selection** of the grapes upon reception of the harvest
- **Gentle and slow pressing** to preserve the aromatic potential of the fruit
- Alcoholic fermentation in thermo-regulated stainless **steel tanks** for 85% of the juice, the remaining 15% ferment in **Tronçais oak barrels**
- **Aging** on fine lees for **7 to 8 months**
- Bottled in early summer

It is a wine to discover over the years. At first, it is mainly the fruit of the Sauvignon that expresses itself with a more discreet *terroir* side and a discreet wooden note at the end. As time goes by, everything falls into place, the terroir takes over and the evolved Sauvignon makes us discover a more complex and—unfortunately so rare—aromatic palette. To finish, the slight wooden note is completely melted, which brings even more depth to the wine.

PAIRING

A great gastronomy wine that is easy to match with many white meats and fish.

Our gastronomic suggestions:

- *Steamed skate and spinach shoots with its acidulous juice;*
- *Roasted farm poultry supreme with Pomme Macaire.*

AWARDS & ACCOLADES

2018	Wine Spectator	89 pts
2018	Wine Enthusiast	90 pts
2017	Wine Advocate	92 pts
2017	Wine Enthusiast	89 pts
2016	Mondial du Sauvignon	GOLD
2016	Wine Enthusiast	90 pts
2016	Mondial du Sauvignon	GOLD
2016	Wine Spectator	91 pts