



HENRI BOURGEOIS

# POUILLY-FUMÉ

CLAYS & LIMESTONE

**This Pouilly-Fumé presents a fresh and floral nose, and refined aromas of ripe citrus, kiwi and eucalyptus, with a typical and persistent flinty finish.**

## VITICULTURE & TERROIR

Grown on the clays and limestone hills of the Pouilly-Fumé appellation, its terroir is made of limestone rocks that give our Pouilly-Fumé its **characteristic mineral profile**.

Yields are deliberately low to encourage concentration and the expression of the terroir in the grapes, while respecting the vines and soils.

## WINEMAKING

Gentle **pressing** and static **settling** for 24 hours.

Fermentation in temperature-controlled **stainless-steel vats**, between 15 and 18°C. This long fermentation at **low temperature** preserves more intense and more delicate aromas.

Aged for 5 to 6 months on fine before bottling.

## TASTING

**Best served at:** 10-12°C (50-54°F)

**Cellaring potential:** 2 to 4 years

**Eye:** Bright, clear yellow

**Nose:** Citrus and yellow-fleshed fruit, with subtle flinty notes

**Palate:** Fresh, concentrated and elegant, with citrus and herbal aromas and mineral accents

*The freshness of the fruit and the crispness of the Sauvignon Blanc create a concentrated, elegant wine that lingers on the palate with a long, mineral finish.*

## PAIRING

This wine goes wonderfully with shellfish, fish and white meats or goat cheese.

### **Our gastronomic suggestions:**

Turbot with spinach and feta  
Crottin de Chavignol and toasted sesame seeds

## AWARDS & ACCOLADES

**2023** James Suckling

**92 pts**

