

# A.O.P. POUILLY FUME

## CHEMIN DE L'ABBAYE



**GRAPE VARIETY** 100% Sauvignon Blanc

### TERROIR

Soil : Clayey-siliceous

Altitude : 250 meters

Vines over 35 years old on average

South East exposure

### WINE MAKING

Mechanical harvesting.

Pneumatic pressing of the harvest

Vinification in temperature-controlled stainless steel vats (constant) low temperature during vinification 15 to 16°C).

**ALCOHOL CONTENT** 13% vol.

### TASTING NOTES



Pale gold color



Ripe yellow fruit notes of peach, apricot and mirabelle plum.



The palate reveals rich, complex aromas, ranging from citrus fruits (orange, grapefruit) to white flowers (iris, acacia) and exotic fruits (pineapple, passion fruit), with a fresh mineral note.

### FOOD AND WINE PAIRINGS

It is an excellent aperitif, and also goes wonderfully well with exotic dishes, poultry, salads and sea food.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 14°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles