

# SAUVION

## LES OMBELLES - POUILLY-FUMÉ. 2008

<b>Color</b>	White
<b>Varietal</b>	100% Sauvignon Blanc
<b>Appellation</b>	Pouilly-Fumé
<b>Residual sugar</b>	2 g/l
<b>Alcohol content</b>	12.5% alc/vol
<b>Area</b>	4.94 acres
<b>Soil</b>	Siliceous-clay
<b>Rootstock</b>	Fercal
<b>Fertilization</b>	None
<b>Density</b>	2,630 vines/acre
<b>Ages of vines</b>	18 years
<b>Pruning</b>	Double Guyot
<b>Harvest</b>	Machine harvest
<b>Fermentation</b>	In temperature-controlled stainless-steel tanks
<b>Duration</b>	30 days
<b>Temperature</b>	68°F
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	On fine lees during 5/6 months
<b>Fining</b>	Filtration
<b>Aging</b>	Up to 10 years
<b>Appearance</b>	Pale yellow with green highlights
<b>Nose</b>	Floral, citrus, slightly mineral
<b>Palate</b>	Dry, fruity, fine and elegant, flinty character
<b>Food pairing</b>	Excellent with fish, seafood and smoked salmon

