

SAUVION

LOIRE VALLEY – POUILLY-FUMÉ. 2008

Color	White
Varietal	100% Sauvignon Blanc
Appellation	Pouilly-Fumé
Residual sugar	3 g/l
Alcohol content	12.5% alc/vol
Area	12.35 acres
Soil	Siliceous - clay
Rootstock	Fercal
Fertilization	None
Density	2,630 vines/acre
Ages of vines	18 years
Pruning	Double Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	20 days
Temperature	64.4°F
Malolactic fermentation	No
Maturation	On fine lees during 5/6 months
Fining	Filtration
Aging	Up to 3 years
Appearance	Pale yellow with green highlights
Nose	Floral, citrus and mineral notes
Palate	Dry, fruity, fine and elegant
Food pairing	Excellent with fish, seafood and smoked salmon

