



POUILLY FUMÉ

Appellation Pouilly-Fumé Contrôlée

CHARLES DUPUY

Les Rabichottes

Grape-variety	100% Sauvignon.
Age of the vines	30 years.
Soil	Flint.
Yield	50 to 65 hl/ha.
Production surface	5 ha
Vinification	The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks during 7 to 15 days. Aging on lies lasts for 6 months.
Alcohol content	13°
Total acidity	4g/l
Residual sugars	1 to 3g/l
Tasting notes	Colour : Yellow-green pale color. Nose : The subtle nose reveals a combination of smoky and ripe fruit flavors. Palate : The palate is dominated by the flavors of candied yellow fruits dominated with exotic fruits flavors. An subtle acidity combined with the typical “smoky” flavors of Pouilly Fumé completes this elegant Pouilly-Fumé.
Serving temperature	8 to 10 °C.
Food pairings	This great Pouilly-Fumé reveals its elegance with gourmet appetizers such as goat cheese toasts.
Ageing potential	4 - 5 years

