

- POUILLY FUME -

Domaine Marcel Langoux - Loire Valley



WINE ESTATE

Opposite Sancerre on the eastern bank of the Loire, is the town of Pouilly-sur-Loire. In Pouilly the landscape is gentler and the soil contains more limestone and flint than in Sancerre. This soil, it was believed, give the wine more pronounced gunflint or smoky flavor, hence the name of the wine: Pouilly-Fume. The word fume means smoke in French. The philosophy of wine making in Pouilly-Fume (same for Sancerre) has traditionally focused on preserving the pure, uninhibited flavors of Sauvignon Blanc and the grape's naturally high acidity.

TERROIR & VARIETAL

- **Grapes:** 100% Sauvignon Blanc
- **Vinification:**

Hand-picked harvest thermos-regulated fermentation around 18°C (48 F) to preserve freshness and aromas. Skin maceration for 8 hours before the fermentation to add more fruit flavor. No oak to protect the freshness and the fruit expression

PAIRING FOOD

Wines from Sancerre are made to be enjoyed with or without food. They are easy to drink and refreshing. This wine can be drunk with seafood of all kind from lobster to bass. It is also perfect with main courses that are not highly seasoned or goat cheese

TASTING NOTES

This Pouilly Fumé shows pale yellow with a pronounced bouquet of white currants. It is dry, lively and fresh with well-defined fruit. Grown on the opposite bank from Sancerre, this wine is a little more complex and flowery than Sancerre. With 13% it has the highest alcohol content of the white Loire wines offered

