



Wine at Home

ARTISAN WINES DELIVERED



NAME *Pouilly Fumé AOC Les Crogloups*

VINEYARD *Domaine Chauveau*

GROWER *Benoit & Emmanuelle Chauveau*

GRAPE/S *Sauvignon Blanc*

ALCOHOL *13%*

LOCATION *Loire Valley*



SPECIAL FEATURES

From a highly respected family vineyard, considered one of the best in the region and winner of many awards. Grapes are from a small plot of 1.5 ha producing only 8000 bottles. Farming with utmost respect for the environment, climate and soil – no chemicals used with the focus on maintaining the quality of the vineyard for future generations. The soil is aerated and only the very best grapes are selected for vinification. Traditional production methods are used including ageing on the lees and a second natural fermentation. No oak. Very light filtration to preserve all the flavour and freshness of the fruit.

AWARDS

Gold Medal at the Mondial du Sauvignon

TASTING NOTES

Bright, expressive nose packed with gooseberry and chamomile. Complex palate with plenty of minerality alongside ripe green apple, lemon and honeysuckle with a very light hint of smoke and spice. Beautifully long finish. Exceptionally well balanced.

NOSE Delicate Floral Citrus Aromatic Toasty

PALATE Dry Fruity Crisp Complex Sweet

FINISH Soft Elegant Mineral Ample Fresh

WINE AT HOME SAYS

A wonderful example of this classic white. Perfect with soft goats' cheeses, fish and shellfish. Will keep for up to 10 years in cellar conditions.