

Maison Chavet

# Pouilly-Fumé

<b>Vitner</b>	Mason Chavet
<b>Origin</b>	Menetou-Salon, Loire, France
<b>Vintage</b>	2020
<b>Variety</b>	Sauvignon Blanc
<b>Wine Type</b>	White

## Vineyard Notes

100% Sauvignon Blanc grown on Kimmeridgian clay-limestone (small fossilized oysters)

## Winemaking Notes

Short pre-fermentation cold maceration followed by light (low pressure) pressing. Vinification regulated by temperature control with regular aeration. Aged on fine lees for 6 months with daily tasting and resuspension of the lees.

First bottling: April 2021.

## Tasting Notes

Pale gold in color with a trace of green. Opens with a fresh nose with mineral “pebble” notes and lemony, finely herbaceous (fresh mint) accents. On the palate the wine is fresh and elegant. The lemony aromas discerned in the nose are confirmed and accentuated by a beautiful mineral freshness, leading to a clean, crisp finish. All the hallmarks of a great Sauvignon are present in this signature vintage.



## Wine Details

Bottle Size	750ml
Bottles Per Case	12

