



POUILLY FUMÉ

Appellation Pouilly-Fumé Contrôlée

CHARLES DUPUY

Les Rabichottes

Grape-variety :	100% Sauvignon.
Age of the vines :	15 to 20 years.
Soil :	Siliceous marl + sand + flint.
Yield :	50 to 65 hl/ha.
Production surface :	3 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.
Alcohol content :	12,5°
Total acidity :	5g/l to 6g/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 pineapple, peach and mango. An elegant acidity supporting the typical “smoky” flavors of Pouilly Fumé completes this great Pouilly-Fumé.
Serving temperature :	8 to 10 °C.
Food Pairings :	Oysters and lobster, rich seafood dishes and goat cheeses.
Ageing potential :	4 - 5 years

