

LOUIRE VALLEY, FRANCE

POUILLY FUME 2023

DETAILS OF PRODUCTION

Growing side by side, the vineyards of Sancerre and Pouilly-Fumé are like two sides of the same coin. different but inseparable. In this wine, Sauvignon Blanc expresses the richness of extremely different soils: pure sand, clay-limestone, or a mixture of clay and flint. Fermentation in concrete vats followed by maturing in stainless steel vats for four months brings its formidable typicity to the fore. The cuvée blossoms in these conditions, making it the perfect embodiment of its appellation.

TASTING NOTES

Crystalline yellow colour. A pleasant harmony of citrus fruit and white flowers. A truly generous blend of freshness, minerality, peach and other stonefruits.

HOW TO SERVE

This light wine pairs well with seafood and Japanese and Korean dishes. Its acidity also makes a surprisingly good match with Sancerre Ham.

MENTZENDORFF

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HUBERT BROCHARD

MAISON FONDÉE EN 1900

VINTAGE

2023

STYLE

White

BLEND OF GRAPES

Sauvignon Blanc

