

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



Pouilly Fumé
Clos
des
Chaudoux
2010

AOC POUILLY-FUMÉ

BCLS Retail \$37.39 +690891 Wholesale \$32.12

Grapes for the Clos des Chaudoux Pouilly-Fumé 2010 from Serge Dagueneau & Filles are very carefully hand-harvested, selected and destemmed from the *Pentes de Chaudoux* vineyard on the south-facing slopes of Chaudoux.

Skin maceration for 10-12 hours before pressing promotes the extraction of very fine, subtle and complex aromatic and mineral compounds, and enhances the body to produce a well structured wine that will improve with age for up to ten years.

On the palate it is well-rounded, full-bodied and very elegant with a firm mineral expression. Ample and very fruity, it displays flavours of dried fruit, crystallized fruit and honey.

Pouilly-Fumé is best served at 10-12°C. Ideal as an aperitif but also pairs well with flavourful white meat dishes, fish with sauces, cheeses and seafood of all kinds.

Technical Data

Blanc-Fumé (Sauvignon Blanc) 100%

Average Age of Vines: 45 years (45 hl/ha yield)

Vinification: 10-12 hour pre-pressing maceration in an anaerobic environment, then thermo-regulated fermentation in stainless steel tanks, matured 7-8 months on fine lees, then further 16-18 months aging. Unfiltered.

Acidity: 4.9 T.A.

Ageing Potential: 10 years.

Soil: chalky clay and Kimmeridgian marl 'terres blanches' (marine mud, oyster shells).

Vineyard location: 1.5 ha. full southern exposure on the slopes of Chaudoux.

12.9% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+690891