

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



L'ODYSSÉE 2021

SILEX

AOC POUILLY-FUMÉ

Pouilly Fumé

BC Wholesale \$46.03 +449523 BC Hosp/Retail \$59.99

“Rich notes of citrus (lemon, grapefruit, yuzu) and white flowers (acacia, cherry blossoms). The taste balance is fresh with a very fine acidity and the complexity of flinty mineral.”

— Producer's note



Gold Medal

Concours Féminalise 2021

Bordering the roman road at Pouilly sur Loire, “Les Chailloux” vineyard is characterised by a magnificent flint vein which inspired Valérie to express the brightness and purity of this terroir. To house the vinification process, an ovoid concrete vat (known as “the egg”) was chosen so as to sublimate the crisp freshness and richness of this cuvee, named “l’Odysée”, an invitation to a voyage and an allusion to Valérie’s son, Ulysse.

Pouilly-Fumé is best served at 10-12°C. Ideal as an aperitif but also a perfect match with shellfish, fish in sauce or grilled, white meats, roasted poultry, vegetables and cheeses.

Technical Data

Blanc-Fumé (Sauvignon Blanc) 100%

Vinification: Hand-harvested, whole bunches of grapes immediately pressed. Fermentation takes place in a 17hL concrete vat. Its ovoid form provokes a natural vortex which helps to stir the lees, thus nourishing the wine, which develops an intense aromatic bouquet. The concrete porosity allows natural micro-oxygenation of the wine.

Acidity: 4.5 T.A.

Ageing: 1 year in ovoid concrete vat.

Soil: flint.

Production: 2,150 bottles.

13.5% alc./vol.

Case 6 x 750 ml



Choice Import Agencies



+449523