

Domaine  
Serge Dagueneau  
&  
Filles

Pouilly-Sur-Loire, France



*Pouilly Fumé*  
**TRADITION 2016**

AOC POUILLY-FUMÉ

BCLS Retail \$33.99

+874537

Wholesale \$26.51



**Gold Medal**  
Gilbert & Gaillard 2017



**Silver Medal**  
Decanter 2017



**Silver Medal**  
Concours Mondial  
des Féminales 2017



**Silver Medal**  
Concours Mondial du  
Sauvignon 2017



+874537

The **Pouilly-Fumé Tradition 2016** from Serge Dagueneau & Filles is a dry white wine with aromas of exotic fruit (passion fruit, grapefruit, litchi, mango and citrus), smoky notes of stony flint and minerality, and floral nuances of white flowers, broom, boxwood, acacia and black currant buds. Reaches its aromatic peak at 2 to 5 years and becomes unctuous as it ages (layers of soft, concentrated, velvety fruit becoming lush, rich, and intense in time).

**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%

Average Age of Vines: 35 years

Vinification: regulated fermentation at 18-20°C stainless steel tanks, matured 3 months on fine lees, fined with bentonite and cold-stabilized.

Acidity: 4.9 T.A.

Ageing Potential: aromatic peak at 2-5 yrs then increases in richness and intensity.

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

Vineyard location: 16 ha. dominant slope of the Loire, south south-east exposure.

12.6% alc./vol.

Case 12 x 750 ml



*Choice Import Agencies*