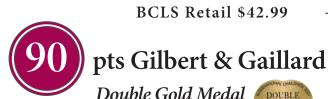


Pouilly-Sur-Loire, France

IN



BCLS Retail \$42.99

+874537Wholesale \$32.67

ON 2023





ΑΟΟ ΡΟυιιιγ-Γυμέ

"Pretty golden yellow dress. Delicate nose with flinty mineral accents. The palate showcases intense and opulent fruit assertively. A very pure style that can be enjoyed with oysters or grilled fish." - Gilbert & Gaillard, 2023

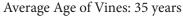
DOUBLE GOL

Pouilly-Fumé Tradition 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%





Pouilly S

TRADITION

se en Bouteille au Doma SERGE DAGUENEAU & FILLES

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

+874537