

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Pouilly Fume

Alcohol by volume  
14.00%

Residual Sugar  
less than 2 g/l

pH  
3.21

Total Acidity  
4.37 g/l

Drinking Window  
2023 - 2024

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
27/07/2024

# Pouilly-Fumé Le Troncsec

## 2019

### Winemaker Notes

This single vineyard Pouilly Fumé shows delicate mineral notes balanced with flavours of mango and citrus.

### Vineyard

Le Troncsec is a single vineyard of 9.5 hectares, located in the commune of Saint Laurent l'Abbaye. The vines are planted on soils primarily composed of Kimmeridgian limestone marl. This is typified by a stoney surface and clay deeper down. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

### Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

### Vintage

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding, yielding balanced and harmonious wines.

### Food match

Grilled and Roasted White Meats

A marvellous match for shellfish and fish such as sole, salmon or trout, lobster or with green salads.

