

Pouilly-Fumé Le Chant des Vignes 2022 6x75cl

Winemaker Notes

A complex nose of grapefruit and gunflint, with a fresh tropical fruit palate. This wine has exceptional length.

Vineyard

The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

Winemaking

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

Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood.



Grapes

100% Sauvignon Blanc

Region/Appellation

Pouilly Fume

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Tasting Guide



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