

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



Tasting note printed
27/07/2024

Pouilly-Fumé Le Troncsec 2022 6x75cl

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

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

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

