

**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

**Drinking Window**

2023 - 2030

**Tasting Guide**



**Tasting note printed**

24/11/2024

# 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

Dry and mild winter. Fresh spring and warm summer with heatwaves.

### 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.

