

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

2025 - 2030

Tasting Guide



Tasting note printed

10/03/2025

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.

