

POUILLY FUMÉ: LES LOGES

Style

White, Dry

Region

Loire

Producer

Dominique Guyot

Appellation:

Pouilly Fumé, in the eastern Loire valley around the town of Pouilly-sur-Loire.

Cépage

100% Sauvignon Blanc

Tasting Note:

Bright gooseberry fruit aromas precede an atypically rich and rounded palate. Bracing citrus fruit flavours with underlying mineral notes precede a long, elegant finish.

Serve

Seafood, Goat's Cheese or as an aperitif

Cellarage

Best drunk within 3-4 years of vintage.

Vinification

Hand harvested grapes from the prestigious Les Loges vineyards are vinified at cool temperatures (circa 15° C) prior to a late spring bottling the following year.

History

Pouilly is of Roman origin (the name derives from the Pauliaca Villa the villa of Paulus) and wine has been produced here since then. During the 19th century the vineyards of Pouilly were principally planted with the Chasselas grape (that is still used to produce Pouilly-sur-Loire) as it was a popular table grape for the profitable Parisian market. The advent of rail freight allowed cheaper grapes from the south to supply Paris causing many farmers to turn their attention to Sauvignon a more characterful grape for wine making.

The wines of Pouilly are often compared with those of neighbouring Sancerre ("water divides us wine unites us" is a popular local saying) however they are often richer and more full-bodied and frequently require more time to evolve.

