

Les Crogloups

Domaine Chauveau

Pouilly Fumé

Grape variety :

100 % sauvignon blanc

Type of Soil :

Siliceous clay . This white or brown clay envelops little pieces of flint. It produces crisp Pouilly Fumé with “gun-flint” mineral aromas. These wines have good bottle ageing potential.

Localization :

Estate of 12 ha (30 acres) at Saint Andelain on the right bank of the Loire.

Wine-making :

The grapes are pressed using a pneumatic press . Settling is done at 16°C, followed by alcoholic fermentation at a controlled temperature (18-19°C maximum to conserve the aromas of the wine) in stainless steel tanks. Aged on lees for 6 to 8 months.

Tasting :

Light yellow with greenish tints.

Distinctive nose intermixing boxwood, citrus and a refined mineral tone. Exuberant palate with a lovely fruity lemon edge set alongside a refined chalky dimension.

Restrained freshness and elegant crispness.

Save for seafoods.

Dishes and Wines :

Pouilly Fumé makes a delightful aperitif.

It is also perfect with seafood, especially oysters, grilled fish, and white meats.

Recent awards and honors

Pouilly Fumé "Les Crogloups" 2015

Gold Medal in the Gilbert & Gaillard Guide 2017

Silver Medal - Mondial des Sauvignons 2016

Characteristics :

13.7 % Vol - 1 g/l résiduel sugar - 4 g/l total acidity



Vintage available :
2015

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

N°SIRET : 510.062.193.00022 – CODE APE : 0161Z – TVA : FR 48.510.062.193 – RCS BOURGES 510.062.193