

La Charmette

Domaine Chauveau

Pouilly Fumé

Grape variety :

100 % sauvignon blanc

Type of Soil :

Kimmeridgien marl (tiny oyster marl) and Villier Limestone (high proportion of white stones). It yields Pouilly Fumé wines with complex aromas which continue to develop.

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 . Cold settling 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 tank. Aged on lees for 6 to 8 months.

Tasting :

Very pale yellow with greenish tints.
Elegant nose of citrus with lovely vegetal tones.
Silky attack, concentrated, firm and aromatic palate that is fairly austere and shows a lovely lace-like style.
Fresh, clear-cut finish.

Food accompaniments :

Pouilly Fumé is makes a delightful aperitif.
It is also perfect with seafood, fish both grilled and in sauce, scallops and white meats.

Recent awards and honors

Pouilly Fumé “La Charmette” 2015
Gold Medal - Gilbert & Gaillard Guide 2017

Characteristics :

13 % Vol - 0.5 g/l résiduel sugar - 4.1 g/l total acidity



Vintage available :
2015

SARL BENOIT CHAUVEAU

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