

# *Sainte Clélie*

*Domaine Chauveau*

## *Pouilly Fumé*

### **Grape variety :**

100 % sauvignon blanc

### **Type of Soil :**

Kimmeridgien marl (tiny oyster marl) . 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. Made from specially vines, this premium cuvée stays for one year on lees with some stirring, before bottling.

### **Tasting :**

Pale yellow. A mix of floral notes and white fruits on the nose with a touch of citrus bordering on exotic. On the palate, abundant freshness, lovely aromatic precision, balance and delicateness.

### **Food accompaniments :**

**Pouilly Fumé** makes a delightful aperitif.

It is also perfect with seafood, grilled or roast fish, scallops and white meats. A very enjoyable match for fish in a sauce.

### **Recent awards and honors**

**"Sainte Clélie" 2014**

**"Club 90+"** medal in the Gilbert & Gaillard Guide 2017

### **Characteristics :**

**13 % Vol - 0.3 g/l résiduel sugar - 4.6 g/l total**



**Vintage available :  
2014**

## **SARL BENOIT CHAUVEAU**

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

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