

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 :

Attractive pale yellow color with gold hints.

After aeration, aromas of eucalyptus, lime and exotic fruits appear.

After the fat,, rich attack, the palate reveals a smooth and succulent structure, well balanced between freshness and volume, prolonging to a lively finish, with notes of candied citrus fruits.

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 :

13.9 % Vol - 0.9 g/l résiduel sugar - 4 g/l total acidity



Vintage available :
2018

SARL BENOIT CHAUVEAU

11 Rue du Coin Chardon - Les Cassiers 58150 Saint Andelain

Tel : +33 (0)386.391.542 - domainechauveau@gmail.com - www.domaine-chauveau.com

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