

La Charmette

Pouilly Fumé

Domaine Chauveau

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 :

Pale gold colour with green tint.

High intensity nose with citrus fruits and exotics fruits flavours, associated with minerality.

The attack is silky with a saltiness and fresh middle taste

This wine is harmonious and easy but complex.

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

2016 : « Club 90 + » Medal in Guide Gilbert & Gaillard

2016 : 1 * in Guide Hachette des Vins de France

2017 : Bronze Liger 2018

Characteristics :

13 % Vol - 2.2 g/l résiduel sugar - 4.05 g/l total acidity



Vintage available :
2018

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

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