

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 gold colour with silver tint. The mineral bouquet is precise and delicate. The attack is lively and dynamic. Then we can feel a big density with freshness. A high intensity wine, with persistency and big potential. Some months of maturing will give it complexity.

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

2015 : "Club 90+" Medal in Guide Gilbert & Gaillard 2017

2015 : 1 * in Guide Hachette des Vins de France 2018

2016 : Silver Liger 2018

2017 : Bonze Liger 2019

2018 : Selected in Guide Hachette des Vins de France 2018

Characteristics :

13.5 % Vol - 1.3 g/l résiduel sugar - 4.2 g/l total



**Vintage available :
2018**

SARL BENOIT CHAUVEAU

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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