

# *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 :**

Brilliant light gold with green tints. Endearing nose combining citrus fruits, blackcurrant bud and a mineral touch. A silky attack leads into an airy palate showing deliciously restrained fullness, crisp, precisely-delineated aromas and persistency. Lots of attributes.

#### **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**

**2017**

Gold Medal in Concours des Grands Vins de France — Mâcon 2018

**2018**

Selected in Guide Hachette des Vins 2019

**2020**

Gold Medal Mondial du Sauvignon 2021

Gold Medal (91) Challenge International Gilbert & Gaillard 2021

#### **Characteristics :**

14.6 % Vol - 2.3 g/l résiduel sugar



**Vintage available :**  
**2020**

### **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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