

La Charmette

Benoit Chauveau

Pouilly Fumé

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, crystalline yellow with green tints. Racy nose combining citrus fruits, delicate minerality and blackcurrant bud. Well-balanced, light, tense palate revealing great quality aromatics with restrained exuberance. Lovely clean characters and precision.

Food accompaniments :

Pouilly Fumé makes a delightful aperitif.

It is also perfect with seafood, fish both grilled and in sauce, scallops and white meats.

Recent awards and honors

2017

Bronze Liger 2018

Gold Medal Concours des Grands Vins de France Mâcon

Selected in Guide Hachette des Vins de France 2019

2018

1 * in Guide Hachette des Vins de France 2020

2019

Gold Medal Mundus Vini 2020

Best of Show Loire - Mundus Vini 2020

Silver Medal Mondial du Sauvignon 2020

2* & "Coup de Coeur" Guide Hachette des Vins 2021

Gold Medal (91+) Challenge International Gilbert & Gaillard 2020

2020

Gold Medal Mondial du Sauvignon 2021

Gold Medal (90) Challenge International Gilbert & Gaillard 2021

Characteristics :

14 % Vol - 1.4 g/l résiduel sugar



**Vintage available :
2020**

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

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