

CROO SILEX

Benoit Chauveau

POUILLY FUMÉ 2025

Grape variety

100% Sauvignon blanc



Type of Soil

Siliceous clay



Localization

Saint Andelain

7 ha

Wine-making

The grapes are pressed
using a pneumatic press.
Cold settling

8°

Alcoholic fermentation at
a controlled temperature

16°

Aged on lees

7
months

Caractéristiques

13.5%
Vol

Residual sugar

0.6



Tasting

Pale golden color with
subtle green reflections



The nose is elegant and nuanced,
revealing notes of fresh citrus zest,
white fruits and a fine mineral edge.



The palate opens with clarity and
finesse, then evolves toward a
harmonious balance between
smoothness and lively freshness.



Food accompaniments

Delightful aperitif. It is also
perfect with seafood, especially
oysters, grilled fish, and white
meats



Serve chilled at 10° - 12° C



Recent awards and honors



Médaille d'Or
Challenge International
Gilbert & Gaillard 2025



Médaille de bronze
CGA de Paris 2025



Médaille de bronze
Decanter 2025

SARL Benoit Chauveau

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

11 Rue du Coin Chardon - Les Cassiers 58150 Saint-Andelain

Siège social : Les Rouleaux 18300 COUARGUES - SARL 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