

La Charmette

Benoit Chauveau

2025

POUILLY FUMÉ

Grape variety

100% Sauvignon blanc



Type of Soil

Marnes Kimméridgiennes
and Calcaire de Villiers



Localization

Saint Andelain

12 ha

Wine-making

The grapes are pressed
using a pneumatic press.
Cold settling.

8°

Alcoholic fermentation at
a controlled temperature
in stainless steel tank

16°

Aged on lees

6
months

Caractéristiques

13 %
Vol

Residual sugar

0.6



Tasting

A pretty pale yellow wine
with silver reflections.



The nose is expressive, marked
by chalky mineral notes and
ripe stone fruits such as
apricot and yellow peach.



The palate opens with generosity
and texture, offering a smooth yet
well-structured mouthfeel. The
finish is fresh and lingering,
enhanced by a subtle,
mouthwatering bitterness.



Food accompaniments

Pouilly Fumé makes a delightful
aperitif. It is also perfect with
seafood, fish both grilled and
in sauce, scallops and white
meats.



Serve chilled at 10° - 12° C

Recent awards and honors



Médaille d'argent
CGA de Paris 2026



1 ★
Guide Hachette des Vins 2026



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 - 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