

SAINTE CLÉLIE

Benoit Chauveau

2023

POUILLY FUMÉ

Grape variety

100% Sauvignon blanc



Type of Soil

Marnes Kimméridgiennes



Localization

Saint Andelain

1 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

14 month

Caractéristiques

12.5% Vol

Residual sugar

0.9



Tasting

A light yellow color with green reflections.



A fresh, fruity wine, with grapefruit aromas on the nose.



On the palate, it's smooth and fresh, with elegant balance and a long, fruity finish.



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'Or **91/100**
Challenge International
Gilbert & Gaillard 2025



Médaille d'Argent
Decanter 2025

SARL Benoit Chauveau

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Siège social : Les Rouleaux 18300 COUARGUES - SARL au capital de 5.000 EUROS

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