

## POUILLY FUME 2018 « *Majuscule* »

**Grape variety :** 100% sauvignon

**Production area :** 0.20 hectares

**Density :** 6900 feet/ha

**Average age of vines :** 35 years old

**Soils :** Clay with flint (100%)

**Soil, vine work and maintenance:**

Natural sodding, mechanical weeding (inter-vine) under the rows, mowing between the rows. Winter curettage to limit the death of vine stocks (wood disease).

Removing the buds. Reasoned use of phytosanitary treatment.

**Harvest :** by hand– September 12th, 2018

**2018 Production :** 10 Hectoliters (48Hl/ha)

**Vinification and winemaking :**

Low pressure pressing (pneumatic press) whole harvest (50%) and entirely destemmed after skin maceration for 24 hours (50%). Cold stabilization for 48 hours. Settling. Alcoholic fermentation in new 500L barrels with selected yeasts (50%) and indigenous yeasts (50%) and temperature control. Aging on fine lees for 12 months with regular stirring. Spontaneous malolactic fermentation (50%). 1 racking. This wine is neither filtered nor fined.

