

## POUILLY FUME 2018 « *Minérale* »



**Grape variety :** 100% sauvignon

**Production area :** 0.58 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 :** mechanical – September 13th, 2018

**2018 Production :** 16 Hectoliters (30HI/ha)

**Vinification and winemaking :**

Low pressure pressing (pneumatic press).

Cold stabilisation for five days.

Clarification.

Alcoholic fermentation with selected yeast and control of temperatures.

Maturing on fine lees (10 months) in stainless steel vat.

Regular stirring during the first months of maturation.

Two rackings. Filtration before bottling. No tartaric stabilization.