

POUILLY FUME 2020 « M »



Grape variety : 100% sauvignon

Production area : 2,55 hectares (0.42ha of young vines)

Density : 6800 feet/ha

Average age of vines : 28 years old+ young vines 3 years old

Soils : Kimmeridgian marls (80%) and clay-limestone (20%)

Soil, vine work and maintenance:

mechanical weeding, hoeing and use of green manure. Curettage to limit the death of vine stocks (wood disease). First year of conversion to organic farming (phytosanitary treatment : copper, sulfur and orange peel essential oils)

Harvest : mechanical – September 8th, 9th, 11th and manual September the 9th

2020 Production : 73 Hectoliters

Vinification and winemaking :

Low pressure pressing (pneumatic press).

Cold stabilisation for five days.

Clarification.

Alcoholic fermentation with selected yeast and control of temperatures. Light stirring.

Maturing on fine lees.

Two rackings. Filtration before bottling. No tartaric stabilisation.