

Pouilly-Fumé “Cuvée des Sandres”



Region: Pouilly Fumé Vineyard spreads out on 1,320 hectares located on the right bank of the Loire River and faces Sancerre Vineyard right on the opposite side of the Loire River. The appellation produces 100% white wines.

Grape variety: Sauvignon Blanc 100% (also known in the area as “Blanc Fumé”).

Soils: A compound of the two main terroirs one can find in Pouilly Fumé appellation: Portlandian limestone (“Caillottes”) and flinty clay (“Argile à Silex”). Limestone brings a balanced minerality while clay confers to this wine more richness and flint adds a smoky hint of gunflint.

Vinification: Full destemming before pressing. Vinification by gravity: 80% natural juice and 20% from pressing the grapes. We make a temperature-controlled fermentation at 60°F in stainless steel tank for 6 to 8 weeks, before maturing from 6 to 12 months on fine lees. The wine is then blended 8 to 14 months after harvesting and stored in stainless-steel tanks, under inert gas. No wood is used in the vinification process in order to preserve the freshness and full flavor of the Sauvignon Blanc.



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