



Wijnfiche

Domaine Gerard Fiou - Pouilly Fumé - Cuvée Autochtone | Pouilly Fumé France (LOIRE) – 2022

Domain

Dom. Gerard Fiou

Domaine Gérard Fiou is a historic domain located in the Sancerre AOP, located in Saint-Satur, a small village. Domaine Gérard Fiou is a private family estate that was founded by the ancestors of Gérard Fiou. Today, the wine estate, 10 hectares in size and with 100% silex substrate, is entirely in the hands of the Bourgeois family.

Vinification

The vines are planted on a chalky-clay soil and have an age of 25 to 45 years. After harvest, a gentle pressing and 24 hour settling of the juice, the wine ferments in stainless steel tanks at 15-18°C. This is followed by 5 months of maturation on its fine lees.

Taste

This charming and flattering wine has a floral and smoky character that contributes to the harmony of the wine. Its typicality is expressed through its elegance, fruitiness and persistence.

Food pairing

Goat cheese | White meat | Asparagus | Crustacea

General information

Type: White wine

Grape varieties: Sauvignon blanc (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Aromatic fresh

