



## Pouilly-Fumé Emmanuelle Mellot

Pouilly-Fumé, a cuvee produced from plots in the municipality of Saint-Andelain under the Pouilly-Fumé appellation. It is dedicated by the brother to his sister.

This 100% Sauvignon white, more commonly known as “blanc fumé”, has a complex nose with fruity and floral aromas, a yellow robe with light glints of green and a full, lively palate with excellent minerality and a persistent finish.

This white quaffing wine is best enjoyed alongside fish tartare, pike in white butter, Mediterranean prawns à la plancha, chanterelle mushroom risotto or scallop carpaccio. Its richness and persistence are evident even in its earliest youth, and will continue to express themselves as the years pass.

- Terroir and surface area : 2.5 hectares – 50% flinty clay, 25% clayey limestone and 25% marl.
- Average age of vines : 40 years old.
- Vineyard : biodynamic farming without certification.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : 1/3 in half-hogsheads and 2/3 in vats for seven to nine months.
- Bottling : depending on the lunar cycle. On the estate.