

« Clos des Chaudoux »

AOC POUILLY-FUMÉ

100% BLANC-FUMÉ (SAUVIGNON)

The grapes are hand harvested from our "Clos des Chaudoux" parcel. They are selected, destemmed and macerated for more or less ten hours in an anaerobic environment before pressing. This skin maceration favours the extraction of very fine and complex aromatic and mineral compounds. It is a well structured wine that can safely be kept for up to ten years. In the mouth, it is round, full bodied and very elegant. It is a good match for more flavourful white meat dishes and fish served with sauce.

2013 Vintage

Harvest date: 8 October 2013

Tasting notes: firm mineral expression, dried fruit, crystallized fruit and honey. A well rounded and very fruity wine, full and ample in the mouth.

Alcohol: 12.80 % **Acidity:** 5

Yield: 50 hl/ha

Production: 6 500 bottles

Soil: clayey-chalky "terres blanches" and Kimmeridgian marls (an amalgam of marine mud and tiny oyster shells).

Surface: 1 ha of 50 years old vines, with a full southern aspect.

Vinification: fully ripened grapes are harvested very carefully, selected and destemmed. Before pressing, the juice and the grapes macerate for 10 to 12 hours in a tank saturated with carbon dioxide. This skin maceration extracts very subtle and complex aromatic and mineral compounds and also enhances the fullness of the wine. Alcoholic fermentation takes place in thermo-regulated stainless steel tanks.

Maturing: the wine is matured on fine lees (stirred on a weekly basis) until May. It is left to mature for 16 to 18 months. We do not filter the wine before bottling.



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&
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