

« La Léontine »

AOC POUILLY-FUMÉ

100% BLANC-FUMÉ (SAUVIGNON)

We dedicate this wine to our great-grandmother, a great winemaker, "La Léontine"!

It is made from a selection of magnificent grapes from specific vineyards and fermented and matured in wood. It combines intense expressions of fruit with the minerality of the terroir and the roundness and spicy character of the wood. An exceptionally well balanced wine.

2012 Vintage

Harvest date: 5 October 2012

Tasting notes: the aromas are very fine and intense. On the palate, there are mineral notes with crystallized lemon, nutmeg and vanilla. Finely tuned with good length.

Alcohol: 13 % **Acidity:** 5

Yield: 40 hl/ha

Production: 2 000 bottles

Soil

Kimmeridgian marl.

Surface: 0.40 ha

Vinification

After a traditional hand harvesting, the grapes are destemmed and directly pressed. The must is settled by cooling for 24 hours and then vinified in 3rd, 4th and 5th fill barrels.

Maturing

The wine matures on fine lees until it is racked. It is neither fined nor filtered and is bottled after a year of barrel maturation.



Domaine
Serge Dagueneau
&
Filles

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