

« Les Filles »

AOC POUILLY-FUMÉ

100% BLANC-FUMÉ (SAUVIGNON)

The late season permitting, we harvest some grapes that are almost over-ripe. The wine they produce reveals astoundingly syrupy flavours, even though it remains dry with no residual sugar.

Notes of crystallized fruit mingle with quince jelly and dried apricots, yielding an ample generosity in the mouth.

It is a good match for rich and spicy dishes.

2012 Vintage

Harvest date: 26 October 2012

Tasting notes: crystallized fruit, quince jam, quince jelly, with spicy and roasted notes. Generous and persistent length.

Alcohol: 13 %

Acidity: 4.8

Yield: 35 hl/ha

Soil

Half on a vein of flint stone, half on Kimmeridgian marl.

Surface: 0.40 ha

Vinification

Grapes for this wine are harvested very carefully by hand, more or less two weeks after the normal harvest dates.

They are pressed immediately. 80% of the settled must is put in stainless steel tanks and 20% in first-fill barrels.

Maturing

After alcoholic fermentation, the wine is matured separately and the lees stirred on a weekly basis until February.

Blending only takes place before bottling, 16 months later. The wine is neither fined nor filtered.



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