

# « Tradition »

## AOC POUILLY-FUMÉ

100% BLANC-FUMÉ (SAUVIGNON)

Our flagship wine is this harmonious blend of our Blanc-Fumé vineyard blocks. This wine is made using traditional methods, including direct pressing and maturing on fine lees. It expresses exotic fruity nuances of grapefruit and other citrus but also the mineral richness of a « Terres blanches » terroir.

A perfect accompaniment for any meal!

This wine is ideal as an aperitif but also a wonderful match with shellfish, fish (in sauce or grilled), white meat, roasted poultry and cheese.

### 2014 Vintage

**Harvest dates:** from 26 September to 6 October 2014

#### Tasting notes

**Fruity:** exotic fruit, passion fruit, grapefruit, litchi, mango, citrus.

**Smoky:** flint stone, mineral notes.

**Floral:** white flowers, broom, boxwood, acacia, blackcurrant buds.

**Alcohol:** 12.90 - **Acidity:** 5.2 - **Yield:** 55 hl/ha - **Production:** 110 000 bottles

**Soil:** clayey-chalky and Kimmeridgian marl "terres blanches" (conglomerate of marine mud and tiny oyster shells).

**Surface:** 16 ha of vines on the dominant slope of the Loire. Principal exposure is south, south-east. The average age of the vines is 35 years.

**Vinification:** after the harvest, the grapes are destemmed and immediately pressed. The must is cold-settled for 24 hours and then vinified in our thermo-regulated tanks. This allows us to maintain the temperature of alcoholic fermentation at 18-20°C in order to extract maximum aromas.

**Maturing:** the wine is matured on fine lees (stirred on a weekly basis) until it is racked in January. It is then fined with bentonite. Bottling takes place from March onwards.



Domaine  
**Serge Dagueneau**  
&  
**Filles**

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