Clos des Chaudoux

AOC POUILLY-FUMÉ

100% cépage 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.

2018 Vintage

Harvest date: 12 September 2018

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: 14 % Acidity: 4 Yield: 55 hl/ha Production: 7 500 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 for 16 to 18 months.



Our awards

- Concours Mondial du Sauvignon 2020 **Gold medal**
- Concours Mondial de Bruxelles 2020 Silver medal
- Guide Hachette 2021
 I star



- Decanter WWA 2020
 Bronze medal
- Concours Feminalise 2020
 Silver medal
- Concours des Vignerons Indépendants 2020
 Bronze medal



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