

# Les Filles

## AOC POUILLY-FUMÉ

100% CÉPAGE 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.

## 2018 Vintage

**Harvest date:** 4 October 2018

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

**Alcohol:** 14 %      **Acidity:** 4

**Yield:** 35 hl/ha

**Production:** 1 500 bottles

### Soil

Kimmeridgian marl.

**Surface:** 0.30 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.



## Our awards

- Guide Gilbert & Gaillard 2020 - **Médaille d'or**



- Guide Bettane & Desseauve 2021 - **15/20**



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&  
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