

L'Odyssée

AOC POUILLY-FUMÉ

100% CÉPAGE BLANC-FUMÉ (SAUVIGNON)



Bordering the roman road at Pouilly sur Loire, "Les Chailloux" vineyard is characterised by a magnificent flint vein which inspired Valérie to express the brightness and purity of this "terroir". To house the vinification process, an ovoid concrete vat (known as "the egg") was chosen so as to sublimate the crisp freshness and richness of this cuvee, named "l'Odyssée" - an invitation to a voyage and an allusion to Valérie's son, Ulysse.

2019 Vintage

Harvest dates: 21 September 2019

Tasting notes: Rich notes of citrus (lemon, grapefruit, yuzu) and white flowers (acacia, cherry blossoms). The taste balance is fresh with a very fine acidity and the complexity of frinty mineral.

Alcohol: 13.5 % Acidity: 4.5

Yield: 55 hl / ha

Production: 2 150 bottles

Soil: flint.

Surface: 0.30 ha.

Vinification: Harvested by hand, the whole bunches of grapes are immediately pressed. The fermentation process takes place in a small (17hL) concrete vat. Its ovoid form provokes a natural vortex which helps to stir the lees, thus nourishing the wine, which develops an intense aromatic bouquet. The concrete porosity allows a natural micro-oxygenation of the wine.

Maturing: 1 year in ovoid concrete vat.



Domaine
Serge Dagueneau
&
Filles

Les Berthiers - 58150 Pouilly-sur-Loire
Tél. : +33 (0)3 86 39 11 18
Fax : +33 (0)3 86 39 05 32
sergedagueneaufilles@wanadoo.fr
www.s-dagueneau-filles.fr