

Tradition

AOC POUILLY-FUMÉ

100% GÉPAGE 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.



2019 Vintage

Harvest dates: from 12 to 23 September 2019

Tasting notes

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

Smoky: flint stone, mineral notes.

Floral: white flowers, acacia, blackcurrant buds.

Alcohol: 13.5 - **Acidity:** 4.2 - **Yield:** 60 hl/ha

Production: 120 000 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 until it is raked. It is then fined with bentonite, then we make a light filtration before bottling.

Our awards

- Guide Hachette 2021
1 star



- Decanter WWA 2020
Bronze medal



- Concours Feminalise 2020
Gold medal



- Concours des Vignerons Indépendants 2020
Silver medal



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