

CYPRIEN PERCHAUD

POUILLY-FUMÉ



Expressive and generous on the nose, with aromas of citrus, white currant, and a touch of flinty minerality. The palate is round and precise, with flavors of grapefruit, white flowers, and fresh green herbs.

Style: Still white

Area of Production: Loire Valley, France

Appellation: Pouilly-Fumé

Varietals: Sauvignon Blanc

Age of Vines: 30 years on average

Elevation: 150 meters

Soil: Silex, limestone, and marl

Vinification: A 15-20 day temperature-controlled fermentation

Aging: 6-10 months in stainless steel tanks on fine lees

Production: 15,000 bottles per year