



de Ladoucette Pouilly Fumé 2018

DEGUSTATION

Colour : Bright gold with golden reflections.



Bouquet : The expression gradually opens up to rich notes, revealing fine notes of flowers and white fruits.

Palate : The very present clay-limestone white soils give birth to a full-bodied and structured wine, whose aromas develop slowly. The frank attack then turns towards a great roundness with a silky character at the end of the palate. The finesse of the finish and length on the palate are accompanied by notes of white fruit.

Food & Wine pairing : Ladoucette goes very well with grilled or roasted sea fish, scallops....

Opening the bottle a few minutes beforehand allows for light ventilation allowing the wine to fully express itself.

The wine is ready to drink but can also be kept in the cellar, the evolution of the aromas allows to have a different bouquet throughout the life of the wine.

INFORMATIONS TECHNIQUES

Grape variety: 100% Sauvignon blanc.

Location: The vineyards of the appellation Pouilly Fumé have developed around the village of Pouilly sur Loire on the hillsides dominating the Loire Valley. They extend from the North to the East between the villages and hamlets of Boisgibault, Le Bouchot, Les Berthiers, Les Cassiers, Les Loges and St Andelain. A large part of the vineyards belonging to the Domaine de Ladoucette are situated on the southside of the hill of St Andelain.

Soil: Made up of in part from Marl dating back to the kimméridgien age rich in clay which is over a layer of limestone and shells and another part which is clayey flint, a very ancient soil dating back to the first and second jurassique levels (145 million years old).

Age of the Vines: 25 to 35 years.

Harvest Date: 12th September 2018

Vinification: Transportation: The grapes are transported in wagons which have bases that open to allow the grapes to empty uniquely by gravity without pumps.

The wine making chais is made up of three levels. The first level is where the grapes are received and sorted without crushing keeping the grapes from the different parcels separate. The juice then flows (without pumps or screws) simply by gravity to the second level where the pressing with the division of the juice 'à la champenoise' takes place. The third level is where the wine is clarified using a cooling system to regulate the temperature of the juice with maceration « pulpaire ».

Fermentation: In stainless steel vats thermostatically regulated to 18°C for 6 to 8 weeks.

Maturing: On lees for 3 to 6 months with regular agitation. The wine is never placed in wooden barrels in order to preserve the natural aromas of the grapes.

Blending: Purely by gravity without pumps after maturing on lees and tasting.

