Wijnfiche

Bouchié Chatellier - La Renardière | Pouilly Fumé France (LOIRE) — 2023

Domain

Bouchié Chatellier

Domaine Bouchié-Chatelier is nestled in the picturesque village of Saint Andelain in the Loire region. The estate spans 22 hectares of vineyards, predominantly dedicated to the Sauvignon Blanc grape. In addition to a few experimental varieties, there are also 0.35 hectares of old Chasselas vines thriving on the property. All the vineyards benefit from an optimal south-west orientation at an elevation of 265 meters. The estate's crown jewels lie in its parcels with a subsoil rich in silex, the iconic terroir that bestows renown upon the white wines of the Loire. These vineyards tell the story of the land, capturing the unique character of each grape variety under the gentle caress of the sun, crafting exceptional wines that reflect the essence of this distinguished terroir.

Vinification

The plots are individually vinified according to the ripeness of the grapes. The pneumatic pressing is followed by a static advance clearance at mild temperatures. Afterwards the fermentation takes place at a constant temperature for three weeks. The vines are on average 30 years old.

Taste

Light yellow color with green hues. In the nose intensive citrusy (lime) aromas, green apple and blossom. The mouth is half full with very fresh acids. After evolution, in addition to the fruit aromas, we also get some flint which gives a "smoked" impression.

Food pairing

Shellfish | Fish - poached with cod | Fish - smoked | Crustacea

General information

Type: White wine
Grape varieties: Sauvignon blanc (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Mineral acidic

