Wijnfiche

Domaine Gerard Fiou - Pouilly Fumé - Cuvée Autochtone | Pouilly Fumé France (LOIRE) — 2023

Domain

Dom. Gerard Fiou

Domaine Gérard Fiou is a historic domain located in the Sancerre AOP, located in Saint-Satur, a small village. Domaine Gérard Fiou is a private family estate that was founded by the ancestors of Gérard Fiou. Today, the wine estate, 10 hectares in size and with 100% silex substrate, is entirely in the hands of the Bourgeois family.

Vinification

The vines are planted on limestone-rich clay soils and are between 25 and 45 years old. After harvesting, the grapes undergo gentle pressing, followed by settling of the juice and fermentation in stainless steel tanks at a controlled temperature of 15–18°C. The wine is then aged for a further five months on its fine lees.

Taste

This charming and expressive wine stands out for its harmonious interplay of fruity and floral aromas, complemented by subtle smoky notes. The typical character of Sauvignon Blanc is reflected in the elegant combination of aromatic fruitiness and refined freshness, beautifully brought together in balance. On the palate, the wine reveals a pleasant roundness and structure, while retaining a vibrant freshness and a long, persistent finish.

Food pairing

Goat cheese | Fish - mousse | Asparagus | Meat - white

General information

Type: White wine
Grape varieties: Sauvignon blanc (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Aromatic fresh

