FAMILLE
GODON
VIGNERONS

POUILLY FUMÉ

TERROIR
Kimmeridgian marl.

VARIETALS
Sauvignon Blanc.

WINEMAKING
Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

FOOD PAIRING
As an aperitif, with raw vegetables or a good braised ham.

SERVICE TIPS
8-10°, keep between 2 and 5 years.

Our Pouilly Fumé opens with a nose of white flowers and vegetable notes. The attack is forthright and lively, there is great delicacy with a nice freshness.