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de Ladoucette



## **Pouilly Fume De Ladoucette**

This Pouilly-Fumé is elegant and classic in style sourced from the 165 acres of estate vines. No plot lies more than six minutes from the winery so the grapes are always picked and pressed at optimum quality.



**Grapes:** 100% Sauvignon Blanc harvested from 25-35 year old vines, destemmed and deleafed, then pressed by three gentle presses, designed to give 80% 'free run juice' (most presses only allow 40% to run off).

A unique feature of the wines of de Ladoucette is that unlike the majority of wineries in the world they only use free run juice. This juice is squeezed from the grapes by gravity alone, no pressure is needed, just the sheer weight of the grapes. This process avoids any harshness or stalkiness that can come when skins and pips are crushed during normal pressing methods.

**Vinification:** A long, cool fermentation follows in stainless steel to preserve freshness and aroma. Keeping the wine in contact with its lees for nine months, combined with stirring the wine each month for a short period, imparts great flavour and body into the wine, and no oak aging is needed at any stage.

After blending the wine is stored in glass vats and bottled just prior to shipment to retain all the freshness of the herbaceous Sauvignon Blanc. The result is the essence of the finest quality Pouilly Fumé.

**Tasting Note:** This wine is pale gold in colour with hints of green. On the nose it demonstrates the classic aromas of Sauvignon Blanc such as lemon, grapefruit and pear balanced against a mineral and flint background noted in quality Loire wines. The palate has crisp fresh acidity with ample citrus- lemon characters and a lingering mineral finish. This wine is drinking well now and will accompany a variety of foods, particularly fish and seafood dishes. It has the capacity to age and improve for another 4-5 years.