



POUILLY FUMÉ

Loire Valley, France

François Le Saint



Method & Production

François Le Saint's Pouilly Fumé comes from 10 to 30 year old vines. The grapes are de-stemmed and taken to the press using a conveyor belt in order to avoid damaging the fruit. They use traditional vinification techniques, fermentation in stainless steel vats with stirring of the lees.

Tasting Notes

A touch of minerality combined with ripe fruits and discreet notes of pepper. The palate is full and round with good freshness on the finish.

Food Matching

Enjoy served with seafood, fish or cured meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
FN0318	Pouilly Fumé	Sauvignon Blanc	2018	12.0%	Cork	6X0.75lt	Yes	Yes	No