



DOMAINE GERARD FIOU
SANCERRE

POUILLY-FUMÉ "AUTOCHTONE"



VINEYARD

Grown at high density on a limestone-clay terroir around the village of Saint-Andelain.

Age of vines: between 25 and 45 years

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Limestone

WINEMAKING

After gentle pressing and 24-hour static settling, this wine ferments in stainless steel tanks (15-18°C), then ages for 5 months on its fine fermentation lees.

TASTING

This charming, flattering wine has a floral and smoky character (representative of the Sauvignon grape variety), which contributes to the wine's harmony. This dry white wine expresses its typicality through fruity elegance, roundness and persistence.



Food pairing

It goes wonderfully with shellfish, fish, white meats and goat's cheese. How about a Turbot Roll with Spinach and Feta, or as a cheese, a Crottin de Chavignol with Toasted Sesame Seeds?



Service temperature

11°C/52°F



Ageing

3-5 years