

AOC POUILLY FUME

“ With this AOC Pouilly Fume, Maison Castel demonstrates its expertise and French savoir-faire, working in partnership with prestigious estates to create a perfectly-balanced wine. This elegant wine will be appreciated by wine enthusiasts looking for finesse and aromatic complexity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



PRECISE QUALITY MANAGEMENT

Situated in the **Loire valley**, AOC Pouilly Fume is an area where **Sauvignon Blanc** thrives. The Maison Castel team works with a partner-grower whose vines are planted in an **excellent quality clay-flint soil** which reveals this grape's expression.



MAISON CASTEL KNOW-HOW

The fruit from each of the vineyards is pressed and vinified separately to **enhance the expression of each parcel**. Different yeasts are used for fermentation to add complexity and temperatures are adjusted according to the desired profile. Lees ageing adds **volume, finesse and length**.



Pale yellow robe with bright hints



An elegant nose of citrus and exotic fruit, ending on a mineral note



A complex wine with vivacity and good length



Enjoy as an aperitif or with fish, crustaceans and shellfish, poultry in cream sauce. An ideal pairing would be fish stew with saffron



Serve at 10 - 12°C



Can be aged for up to 3 years