

Domaine  
Serge Dagueneau  
&  
Filles

Pouilly-Sur-Loire, France



*Pouilly Fumé*  
TRADITION 2011

AOC POUILLY-FUMÉ

BC Retail \$31.99

+ 874537

91

points Robert Parker

*“Sweetly floral perfume suggesting gentian and freesia, ripe apricot and mirabelle; along with a hint of nutmeg make for an exceedingly fetching aromatic display, followed by a correspondingly ripely fruited as well as silken palate impression, garlanded with inner-mouth florality and laced with bright lime and grapefruit, all of which lead to a satisfyingly long finish in which hints of spice, pungent green herbs, chalk, chewy citrus rind and piquant fruit pit offer counterpoint to the wine’s forward, pliable richness. This will be a delight over the next couple of years.”*

—David Schildknecht, Wine Advocate #201 June 2012, Rating 90-91

The Pouilly-Fumé Tradition 2011 from Serge Dagueneau & Filles is a dry white wine with aromas of exotic fruit (passion fruit, grapefruit, litchi, mango and citrus), smoky notes of stony flint and minerality, and floral nuances of broom, boxwood and black currant buds. Reaches its aromatic peak at 2 to 5 years and becomes unctuous as it ages (layers of soft, concentrated, velvety fruit becoming lush, rich, and intense in time).

Pouilly-Fumé is best served at 10-12°C. Ideal as an aperitif but also a perfect match with shellfish, fish in sauce or grilled, white meats, roasted poultry and cheeses.

**Technical Data**

Blanc-Fumé (Sauvignon Blanc) 100%

Average Age of Vines: 35 years

Vinification: regulated fermentation at 18-20°C stainless steel tanks, matured 3 months on fine lees, fined with bentonite and cold-stabilized.

Acidity: 4.8 T.A.

Ageing Potential: aromatic peak at 2-5 yrs then increases in richness and intensity.

Soil: chalky clay and Kimmeridgian marl “terres blanches” (marine mud, oyster shells).

Vineyard location: 17 ha. dominant slope of the Loire, south south-east exposure.

12.7% alc./vol.

Case 12 x 750 ml



+874537

 Choice Import Agencies