

# AOC Pouilly Fumé 2022

## ‘Gemme Océane’



### A story to savour...

The story of a precious stone or ‘gem’ from our wine-growing region.

Produced on our most prestigious marl hillside, ‘Gemme Océane’ takes its name from this Kimmeridgian terroir, characterised by limestone rich in the shells of small oysters and fossilised ammonites, reminders of the time when the sea covered our region... and also from its rare production in the best vintages (2009, 2012, 2017, 2022), offering a particular aptitude for ageing.

## Round, floral and fragrant!

### PROFILE

#### Colour

Attractive straw yellow colour with green highlights.

#### Nose

A lovely, expressive nose of white flowers (acacia, elderberry), with a hint of iodine reminiscent of sea spray.

#### Palate

A refreshing palate of ripe vine peach and pink grapefruit, punctuated by notes of elderflower. Refined and elegant, the palate is full, balanced and delicate. Very present and long on the palate, with a lovely saline finish.

#### Food and wine pairings

Made for gastronomy, this wine is best served with fine fish in sauce: sea bass in a salt crust and citrus sauce, monkfish fricassee, emperor, grenadier...

**Serve chilled:** 10-12° C / 50 - 54° F

### TECHNICAL DETAILS

**Grape variety:** 100% Sauvignon (age of vines: 35 years).

Grapes harvested at perfect maturity on 8 September 2022.

**Alc/vol:** 14% - **Residual sugar:** 1.21 g/l

**Soil:** 100% soil rich in fossilised shells - **Area:** 1.50 ha

**Production volume:** 6,000 bottles - **Ageing potential:** 10 to 12 years

**Vinification:** Low yields (32 hl/ha)

Gentle pressing, static settling, alcoholic fermentation in stainless steel vats, at low temperature. No malolactic fermentation.

Aged for 7 months on fine lees in stainless steel vats.



# Gemme Océane Awards



## Vintage 2022

**97/100 pts by Decanter World Wine Awards 2025 Best in Show: Top 50 wines**



Pouilly-Fumé and Sancerre are often considered twins, separated only by the river Loire. If so, they're definitely not identical. Sancerre is often higher sited and stonier, with some dramatic hill slopes; Pouilly-Fumé is a shyer appellation, lurking in the forest on more softly contoured vineyards, and often with a little more clay in its soils. You can clearly see that character in this, the first Pouilly-Fumé to feature in our Best in Show selection. If you're looking for a 'screaming Sauvignon', look elsewhere: this wine is subtle, understated and compelling, almost as if you could smell the coolness of the site and the proximity of shady trees. In the mouth, it's soft and secondary: gently and calmly fruity to begin with, all dessert-apple and quince, then with its distinctive sap and green wealth growing in the mouth, filling out those fruits and lending them dignity and completeness. Before you know it, the glass will be empty.

### Selected by Meininger's International



'Yellow stone fruit, apricot, green tea, quince and kumquat jelly, light spices, slightly muscatel. on the palate, very dense and marked by exotic fruit (papaya and pineapple), concentrated, long and with fresh, very present acidity which gives the wine the necessary freshness'.



## Vintage 2017

**93/100 points by Roger Voss, Wine Enthusiast, January 2020**

'The terroir gives the wine [...] very ripe pink grapefruit flavours and very mineral acidity on the finish. Let it rest, drink it from 2021.'



**16/20 by Jacques Dupont, Le Point Spécial Vins, September 2019**

**90/100 points, Selected by the Guide Gilbert & Gaillard 2019**



'Pale yellow colour. The nose is dominated by mineral and flinty notes. On the palate, an elegant, tender style, with the same tones as on the nose combined with a floral dimension. A very seductive wine with a personalised finish, ideal with fish in sauce'.



## Vintage 2012

**91/100 points by Roger Voss, Wine Enthusiast, September 2016**

'Full of fragrant fruit (blackcurrant, apple), this is a wine that has filled out as if it had aged without losing its fine mineral character. It's a complex wine, that tastes of terroir, structured and fruity at the same time. Drink now this impressive wine.'



**90/100 points by Andreas Larsson, World's Best Sommelier 2007**

'The colour is rather pale and straw-yellow, with a slight sheen. Beautiful purity on the nose. It's clearly Sauvignon, but it gives the impression of having reached a good level of maturity [...]. The minerality is present on the palate, and this one is very pure. Very fine palate [...] typical of Sauvignon, with ripeness ripe stone fruit, pear [...]. Great, long finish. A very gastronomic style, which can be appreciated very well today'.

