

AOC Pouilly Fumé 2022

Gemme de Feu



A story to savour...

A story of a precious stone or 'gem' from our wine-growing region.

Produced on our most prestigious flint hillside, 'Gemme de Feu' takes its name from this Cretaceous terroir, characterised by the flinty notes released when two flints are rubbed together ... and also from its rare production in the best vintages (2009, 2012, 2017, 2022). Can be cellared for up to 10 years.

Tense with spice and minerals!

PROFILE

Colour

Brilliant, straw yellow with white gold highlights.

Nose

Elegant, complex nose of gunflint, spices and citrus notes.

Palate

Fine acidity, a tight structure with tension from the region's characteristic flint terroir. Taste consistent with the nose (spices, gunflint), fruity flavours (citrus, exotic fruit). Consistent and harmonious on the palate, long finish.

Serving suggestions

Designed for gastronomy, when young this wine is best served with shellfish (lobster, scallops with curry sauce and apple compote, monkfish with spices and wild garlic).

For older vintages pair with rich and earthy dishes such as poularde de Bresse, foie gras or truffle risotto.

Serve chilled: 10-12° C / 50 - 54° F

TECHNICAL DETAILS

Grape variety: 100% Sauvignon Blanc (average age of the plot: 30 years)

Grapes harvested at perfect ripeness from 9 September.

Alcohol/vol: 14% - **Residual sugar:** 3 g/l

Soil: 100% flinty clay - **Surface area:** 1.60ha

Production volume: 7,000 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. 7 months ageing on fine lees in stainless steel vats.



Gemme de Feu Awards



Vintage 2022

Silver Medal - 94pts/100 at the DECANTER 2024 World Wine Challenge

“Floral and aromatic with citrus notes on the nose, palate of ripe apple, confit lemon rind and a hint of pea pod.”



Vintage 2017

92/100 points by Roger Voss, Wine Enthusiast, January 2020

‘[...] a concentrated Sauvignon Blanc: spicy, peppery and full of citrus fruit...’.



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

‘Brilliant gold colour, with a slight hint of green. Herbaceous nose [...] aromas of lime, lemongrass and apple crushed apples. Dense and full-bodied on the palate. notes of flint and young fruit, ripe lemon zest and elderflower. elderflower. Long mineral finish’.



Bronze Medal, Decanter World Wine Awards 2019



Vintage 2012

Gold Medal, Decanter World Wine Awards 2015

‘A ripe, seductive Sauvignon that makes an immediate impression, with its rich, enthusiastic nose. The mature, graceful palate is rich in texture yet highly refreshing, with impeccable fruit underpinned by a stony, mineral facet. A superb bottle.’



92/100 points by Roger Voss, Wine Enthusiast, March 2015

‘The wine is rich and complex. It has just as many notes of crunchy fruit, herbaceous, and spicy as it does young yellow fruit, which complements a solid structure [...]. A wine that should age, so don't drink it before 2016’.



91 points sur 100 - Sélectionné par le Guide Gilbert & Gaillard 2015

‘Crystalline hue. Rich nose blending mineral aromas, exotic fruits, floral notes and spices. A racy, round Pouilly with a fleshy, full, intense palate with distinct fruit. Fresh and long. Exceptional expression throughout. Pure pleasure’.



Gold Medal, Concours Général Agricole de Paris 2013

