

AOC Pouilly Fumé 2023

‘La Rambarde’



A story to savour...

‘**La Rambarde**’ refers to the flat-bottomed boat used in the past to transport wine on the Loire River to Paris, to be served to royalty and the aristocracy.

Fresh, fruity with elegant minerality!

PROFILE

Colour

Attractive straw yellow colour with green highlights.

Nose

Expressive, elegant nose of citrus fruit (lemon, pomelo) mixed with white fruit and hints of exotic fruit.

Palate

Fresh and sapid, the palate is carried by citrus fruit (lime, grapefruit), white fruit (peach) and passion fruit. Well-balanced, with a pure, elegant mineral finish.

Serving suggestions

This is the wine for an entire meal: as a starter with salmon gravlax or a prawn and grapefruit salad, asparagus or Al Fredo pasta, an assortment of goat's cheese, and then a passion fruit panna cotta.

Serve chilled: 10-12° C / 50 - 54° F

TECHNICAL DETAILS

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

Grapes harvested at perfect maturity from 15 September.

Alcohol/vol: 14% - **Residual sugar:** 0.69 g/l

Soil: Mixed soils (Marls, Clay with sand, Flint) - **Surface area:** 12.60 ha

Production volume: 60,000 bottles - **Ageing potential:** 5 to 6 years

Vinification: Gentle pressing, static settling, alcoholic fermentation in stainless steel vats at low temperature, to bring out the best in this aromatic grape variety sought after for its fruitiness and mineral tension. No malolactic fermentation. Aged for 5 months.



Pouilly Fumé La Rambarde Awards



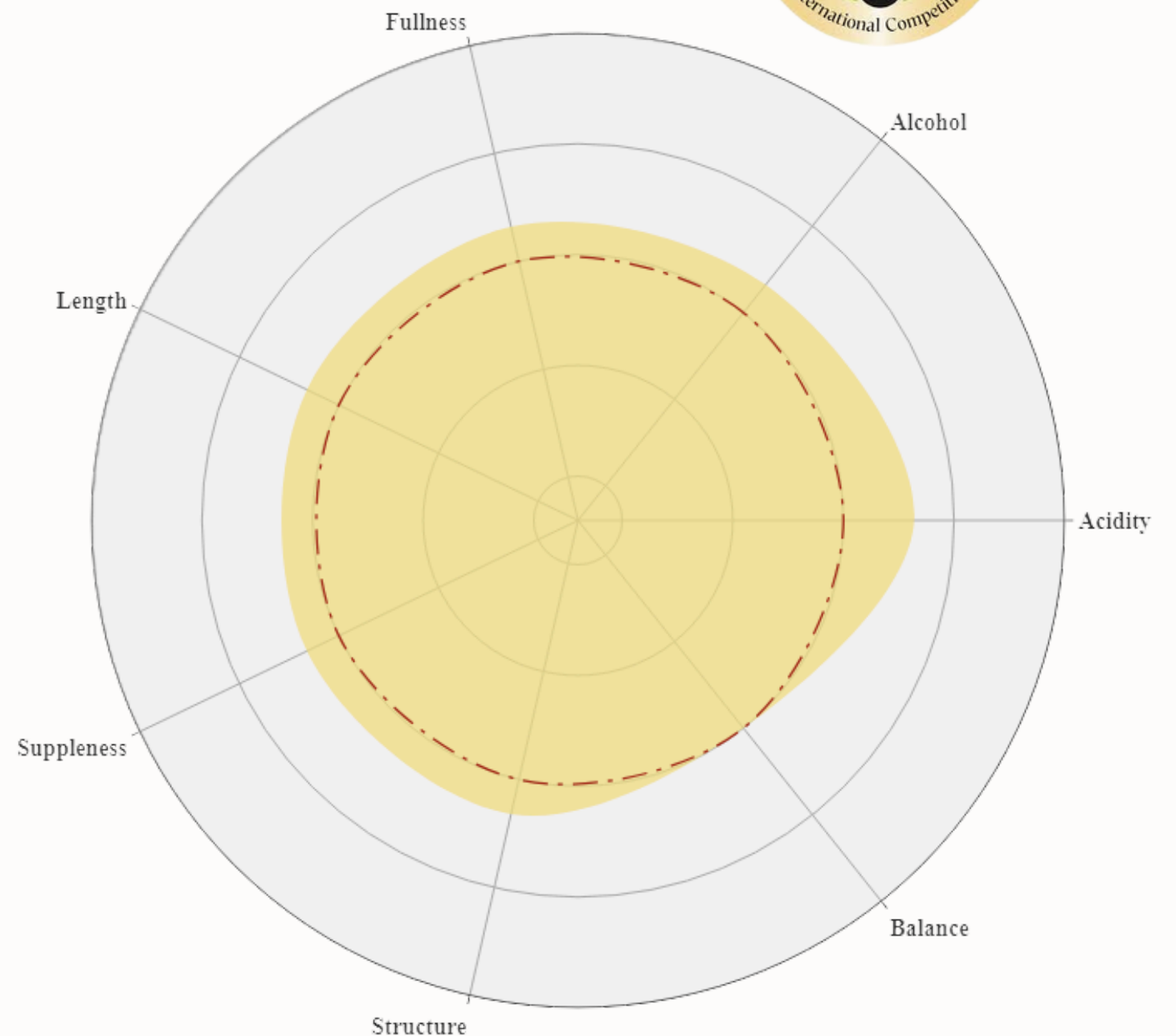
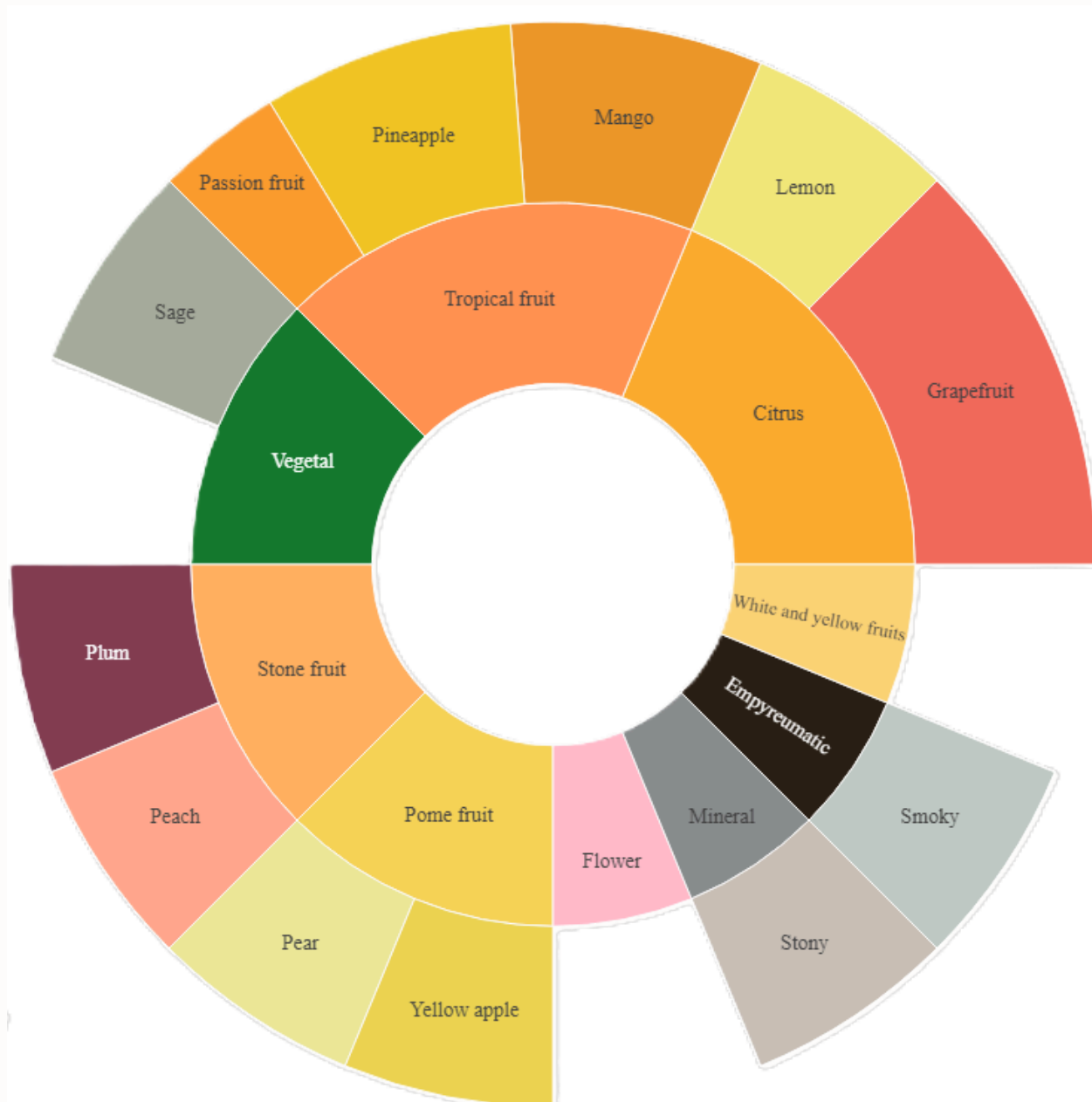
Vintage 2023

Gold medal at the Concours Général Agricole de Paris 2024



Vintage 2022

Gold medal at the Mondial du Sauvignon by CMB



90/100 Pts - Selected by Decanter World award in 2024

Pretty nose of rose petal, lemon and lime, while the palate is laced with apricot, citrus and framed with spiced oak.



Vintage 2021

1 star - Selected by the Guide Hachette des Vins 2024

Fine and complex, the nose has class: floral notes, lime, minerality. The palate gives fullness to this fine range of aromas. Perfectly balanced, straightforward and with great finesse. This multi-faceted Pouilly-Fumé is a fine example of a successful blend of terroirs.



Vintage 2020

92/100 Pts – Challenge International Gilbert & Gaillard

Pale yellow colour with sparkling highlights. Expressive nose of flowers, cut grass, grapefruit and white fruit. On the palate, the wine is rhythmic with a fruity score in a very gourmand style. A beautiful salinity on the finish.

