

Our Cuvées EXQUISES

Gemme de Feu

Pouilly-Fumé

AOC Pouilly-Fumé contrôlée

Domaine
**LANDRAT
GUYOLLOT**
Delicate *Creation*
MADE IN LOIRE, FRANCE



Profile

Grape : Sauvignon Blanc
known locally as "Blanc-Fumé".
Degree : 12.5 % vol.
Vineyard : 1 ha.
Soils : Flinty clay
Production : 6 to 7 000 bottles
Vinification : in temperature-controlled
stainless-steel vats, matured on the lees
Conservation : from 4 to 10 years.
Service temperature : between 10 and 12°C

Tasting note:

Our "pierres de feu" give birth to closely structured wines with admirable consistency that age remarkably well. They develop aromas of great complexity, harmony and persistency in the mouth. Often, they need at least a year to attain their finest expression.

The terroir bestows its imprint with aromas strongly marked by mineral nuances: that famous note of 'gun flint' that unmissably evokes the odour of two flintstones being rubbed together - and gives its name to the cuvée "Gemme de Feu".

Beyond the mineral notes, where the fumé is confirmed by that phosphorous spark of flint, there are often spicy, musky nuances... with fruity notes (citron, exotic fruits). Fullness, firmness and harmony in the mouth.

Gem or precious stone... a terroir's story

Situated in the Saint-Andelain commune, the setting for this cuvée is a terroir made up of siliceous fossils, quartz, and flint pebbles of different sizes, these famous stones or "Chailloux" in Old French - and also the name of the vineyard parcel...

Stones, pebbles, chailloux... defined for all time, chiseling veritable gems: wines with crystalline purity and pure edges, as if sharpened by our flint soils, the sublime « pierres de feu ».

Tasting them irresistably brings to mind the great novelist Colette, originally from nearby Puisaye, who had this marvellous intuition: "The vine and wine are great mysteries. In the vegetal kingdom, only the vine knows how to reveal the true taste of the earth to us."

It is different, too...

An exceptional wine for an exceptional meal, making every special moment in life a festival of flavours... THE PERFECT GIFT to delight wine lovers and the aesthete.

Food pairings

For your exceptional moments, enjoy our recent vintages with shellfish: blue Brittany lobster in a citrus sauce, St Jacques scallops in a curry sauce with apple compote... and with older vintages: a fatted Bresse chicken with morel mushrooms or a home-made foie gras terrine.

Domaine LANDRAT-GUYOLLOT

16 rue du Mont Beauvois, « Les Berthiers », Saint-Andelain, 58150 POUILLY-SUR-LOIRE, France
Tel : +33 (0)3 86 39 11 83. - Fax : +33 (0)3 86 39 11 65 - www.landrat-guyolot.com