

Our Cuvées EXQUISES

Gemme Océane

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 : 90 ares of vines
Soils : Kimmeridgian marls or "terres blanches"
Production : 6 to 7 000 bottles
Vinification : in temperature-controlled stainless-steel vats, matured on the lees
Conservation : from 4 to 6 years.
Service temperature : between 10 and 12° C

Tasting note

It is an elegant, delicate, and eminently feminine wine with finesse and a superbly subtle aromatic profile :

- first, an armful of white flower aromas greets the nose – acacia, elderflower, hawthorn (with hints of narcissus or iris) ;

- then, the fruit aromas come through (grapefruit and peach).

With its enticing citrus flavours (grapefruit and clementine), this wine is beautifully balanced - with suppleness counterbalanced by the freshness so sought in Pouilly Fumés.

Tender and delicate, this "Gemme Océane" charms the nose and the palate.

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

Situated in the Pouilly-sur-Loire commune, on the top of a particularly well-exposed hillside, the setting for this cuvée is a terroir dating back to the Kimmeridgian period, made up of marls known colloquially as "terres blanches" and limestone rich in little oyster shells known to geologists as 'Nanogyra Virgula'... like so many memories from time immemorial when the sea covered our region.

The impermeable soils are slow to warm, giving richly generous wines that take time to make but which possess much elegance. Reserved in their youth, they develop throughout their maturation and show real depth from twelve months.

It is different, too...

It makes the IDEAL happy COMPANION for enjoyed with just another, or with your circle of close friends... it is an elegant gift to offer and to share !

Food pairings

For your exceptional moments, our "Gemme Océane" would be in its element with all fine fish served in sauce : sea bream à l'orange, monkfish, turbot, citrus crayfish salad...

Domaine LANDRAT-GUYOLLOT

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