

AOC Pouilly Fumé 2024 '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

Brilliant in the glass with lemon hues.

Nose

The nose is generous, with aromas of sun ripened lemons, yellow peach and notes of honeysuckle.

Palate

The wine displays good acidity, slightly tamed by the expressive minerality. Citrus notes and Meyer lemon entwine with salinity and crushed oyster shells. An impressively long finish.

The 2024 vintage expresses Pouilly Fumé's signature minerality more than other recent vintages.

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 Octobre.

Alcohol/vol: 12.50% - **Residual sugar:** 0.23 g/l - Total acidity : 4.07g/l H2SO4

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

Production volume: 20,000 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

**Selected by Les Echos (french financial & economical newspaper)
Gastronomie & Vins - Trilogie de Pouilly-Fumé (20 Février 2026)**



A charming nod to the boats that once carried Pouilly-Fumé wines along the Loire, this cuvée does not disappoint with its obvious richness.

The initial nose revolves around lovely floral notes of broom and a hint of fresh fern. Then the fruitiness comes to the fore, blending citrus notes (grapefruit) with exotic richness. The palate immediately asserts itself as lively, carried by a crisp acidity that perfectly complements a full body reminiscent of the fruity notes on the nose. The citrus freshness reemerges on the airy finish, colored by subtle bitter notes.

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.»

