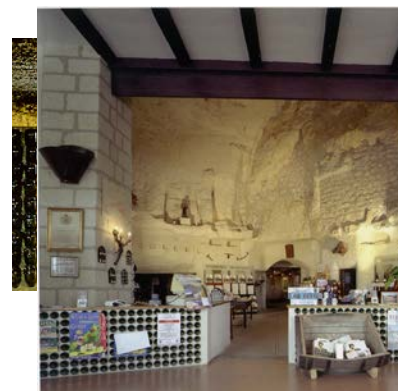


# MONMOUSSEAU

## POUILLY FUME



### REGION AND TERROIR

Little was known about the vineyard of POUILLY SUR LOIRE before the year 840, when it was destroyed by the armies of Lothaire and Charles le Chauve. By the XIIIth century however, this vineyard was famous for the quality of its wines. But it was in the XVIth century that the Sauvignon and Chasselas grape varieties were introduced there. The POUILLY SUR LOIRE wines enjoy the appellation POUILLY FUME if the wines are issued of the Sauvignon grape variety, and POUILLY SUR LOIRE for those issued of the Chasselas grape variety, whether mixed with the Sauvignon grape variety or not. The vineyard is situated on chalky-clay , clay, clay-siliceous, or marly slopes. The slopes with the most chalk content produce the best white wines. The continental climate however enjoys temperate effects brought by the Loire River and its tributaries.

### VARIETAL

100% Sauvignon Blanc

This grape variety gives its best results on chalky soils, where the wines of our blending are produced.

### VINIFICATION

The grapes are pressed immediately after picking. After a slight decanting, the temperature of the fermentation is kept between 18 and 20°C. These low temperatures of fermentation give a ' fat ' character to the wine and enhance its roundness while correcting occasional bitter qualities.

Once the alcoholic fermentation is completed, the wines are racked, stabilized and filtered. Usually within 6 months of being picked, the wine is bottled so as to preserve their bouquet.

### TASTE AND APPEARANCE

Its clear colour is light yellow with slight green reflections. Its transparency will tend to become yellow with ageing. The aromas will truly develop only after a few months of bottling. They are dry, full-bodied, with an astonishing, light taste of gunflint.

With time, this wine will develop more roundness since its aromas will integrate in harmony. Thus, the result will seem to be less dry.

### SERVING SUGGESTIONS

Serve chilled, but not iced, around 8°C so as to appreciate fully the complexity of its bouquet and aromas.

The POUILLY FUME ideally goes with seafood, fish in sauce or cooked in butter, but also with cooked pork meat, or if you have the ability try it with the famous rillons of Touraine.  
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