

## Pouilly-Fumé 2018

### Pouilly-Fumé, Loire, France



#### PRODUCER

Domaine Jean-Pierre Bailly lies in the heart of the Pouilly-Fumé appellation. A family of winemakers, the business is now in its sixth generation, with Patrice Bailly taking over from his father in 2000.

#### VINEYARDS

Domaine Jean-Pierre Bailly owns 17 hectares of Sauvignon Blanc vines, which are situated on the hills among the best vineyards in Pouilly-Fumé. The vines are between 15 years old, planted in the communes of Tracey-sur-Loire, Saint-Andelain and Pouilly-sur-Loire. They are planted at an average density of 6,600 vines per hectare on calcareous Kimmeridgian marl and limestone soils, which are typical of the appellation.

#### VINTAGE

The 2018 vintage in Loire was excellent. The vines were spared from hail and frost this year. High temperatures, sun and the lack of rain in July and August accelerated the ripening. Harvest began on 17th until 30th September. The quality and quantity of grapes were up compared to the last two vintages.

#### VINIFICATION

Mechanical harvest took place prior to destemming. The wine was vinified traditionally, using direct pressing followed by fermentation and ageing on fine lees for 3-4 months in stainless-steel temperature-controlled tanks.

#### TASTING NOTES

The nose is very expressive, intense and complex. It has delicate aromas of peach, citrus and white flowers that are complemented by an elegant stony minerality. The palate is harmonious, with mineral freshness balancing the intense fruit. It has a very long and deliciously citrus finish.

Grape Varieties	<b>100% Sauvignon Blanc</b>
Winemaker	<b>Patrice Bailly</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.39g/L</b>
Acidity	<b>4.66g/L</b>
Wine pH	<b>3.19</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian</b>