





Loire, Michel Girault, Suprême, AOC Pouilly-Fumé, Blanc

AOC Pouilly-Fumé, Vallée de la Loire et Centre, France

Family estate established for 8 generations in the village of Bué, in the heart of the Sancerre appellation. The estate covers 12 hectares, which are composed of Sauvignon Blanc for the whites and Pinot Noir for the reds. The vineyard is farmed in a sustainable way. Terroir is split between flint, clay-limestone and limestone. Now run by the two brothers Anthony and Olivier Girault.

TERROIR

Flint, clay and limestone

WINEMAKING

Stainless steel tank

VARIETAL

Sauvignon blanc 100%

SERVING

10-12°C (50-54°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Medium yellow color with greenish reflections. Intense perfume of grapefruit, lemon and elderflower, in the mouth it develops a fresh and ripe fruit.

FOOD PAIRINGS

A perfect match for fish and seafood.



