





Loire, Domaine de la Croisée, Magma, Non millésimé

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

A meeting as the starting point of this story that began in 2016, in the aisles of a wine fair. At that time, Nolwenn was working in a publishing group, and Matthieu had just left his life as a young executive in finance to return to his family roots and his lifelong passion: vines and wine. In 2019, an opportunity arose to acquire a small 8.5 hectare vineyard in the heart of the Pouilly Fumé appellation. Nolwenn and Matthieu rolled up their sleeves to restore this beautiful vineyard that had been neglecte

PRESENTATION

100% Sauvignon, this cuvée is the right blend of the 3 main types of soil of the domain : clay - limestone - siliceous clay.

LOCATION

Blend of 3 different terroirs.

TERROIR

Clay limestone, Kimmeridgian marl, flint sand and limestone assemblage.

WINEMAKING

The vinification is totally natural: the fermentations are activated by the yeasts naturally present in the grape juice.

AGEING

Malolactic fermentation.

VARIETAL

Sauvignon blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

TASTING

White-fleshed fruit on the nose, full-bodied on the palate, with notes of mango and pineapple counterbalanced by minerality.

FOOD PAIRINGS

Accompanies marvelously seafood: fatty fish, oysters, but also white meats and cheeses of character.

