



Earl Francis Blanchet

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LE BOUCHOT - 58150 POUILLY-SUR-LOIRE

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Product sheet : POUILLY FUME "CALCITE" 2016

Average vine age :	24 years.
Exposure, soil :	100% Kimmeridgian marls on hillsides or plateaus which benefit from west or south exposure.
Surface :	5,85ha.
Grape variety :	100% Sauvignon.
Culture :	Environmentally friendly approach to vine management. No pre-emergence herbicide; mechanical soil working in all the vineyards (plough + manual hoeing). Contact fungicides are used in preference.
Harvest :	For each plot , the harvest date is determined after analysis and tastings in order to reach full maturity of the grapes.
Pressing :	Immediate and slow pressing (no maceration) at low pressure. Pneumatic pressing with a program specially defined for this vintage.
Yeast addition :	It is done with fermentation starters made with strains selected for this type of soil and grape variety.
Fermentation :	The fermentation starts at 12° C.; slow fermentation at controlled temperature (14°C.) until reaching a density of 1030; end of fermentation at 18-20° C (no control).
Vinification and ageing :	Vinification and ageing are done in temperature-controlled stainless steel vats. Checks are made twice a day during alcoholic fermentation.
Ageing :	At least 6 months on fine lees; stirring of the lees at the beginning.
Fining and filtration :	Fining : bentonite addition at 40g/hl. Filtration with infusorial earth filter to obtain a wine turbidity < 0,8NTU. End of filtration on 2 µm membrane. Bottling at the estate; vacuum corking system.
To be served with :	Lovely as an aperitive, this wine is also a perfect match for fish, seafood and white meats (poultry and veal). It is also marvellous with any melted cheese-based dishes, such as fondue.
Serving temperature :	To drink between 12° and 13°C.
Bottle ageing :	3-5 years.