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Product sheet : POUILLY FUME “FUT DE CHENE” 2015

Vines' average age :	16 years old.
Vineyards exposure, soils :	100% Kimmeridgian marls planted on South exposed trays.
Grape variety :	100% Sauvignon Blanc.
Grape growing :	Rational control of the wines. No chemical grass killer is employed and the entire vineyard is maintained mechanically. That means plowing + manual hoeing. The use of contact fungicides is privileged.
Harvests :	The harvest date of each plot is determined after performing analysis and tasting of the grapes to reach the best ripeness.
Pressing :	Immediate slow pressing (without maceration) and at low pressure. Pneumatic pressing with a program designed for this vintage.
Yeasting :	After a brief beginning with non selected yeasts, we added a selected strain that is neutral and provides no flavor, so as to preserve the intrinsic qualities of our wines and the natural expression of our soils.
Fermentation :	Left free fermentation at 14 to 16° C.
Vinification and aging :	The must is poured directly in the barrels after pressing. No addition of nitrogen or enzyme. Aging and wine growing are done in oak barrels coming from our own forests (As it can be seen on the websites' movie). Measurements are performed twice a day during the fermentation to control it as much as possible.
Aging duration :	At least 10 months on fine lees and stirring the lees as soon as the ageing starts.
Fining and filtration :	Fining with 50 g.hL ⁻¹ of bentonite. Filtration to obtain a turbidity < 0,8 NTU with a white diatomaceous filtration earth.. Finishing filtration on a 2 µm membrane. Bottled by us; shielded from the air corking.
Wine pairings :	Excellent as an aperitive, it will also amaze you with a veal chop with morels, grilled fishes or any other refined meal.
Service advice :	Taste between 11° and 13°C.
Ageing potential :	5 to 6 years.