



Earl Francis Blanchet

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LE BOUCHOT - 58150 POUILLY-SUR-LOIRE

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Product sheet : POUILLY FUME " KRIOTINE " 2016

Average vine age :	20 years
Exposure, soil :	Barrois and Villiers limestone. Exposure : south and west.
Surface :	1,70 Ha
Grape variety :	Sauvignon from a partially mass selection made in our grandparents' vineyards.
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. 40-cm-wide crop cover between the rows of vines. Soil working with the plough under vine stocks.
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 :	Principally with selected yeasts.
Fermentation :	The fermentation starts at 12°C; slow fermentation at controlled temperature 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. At least 4 months on fine lees; stirring of the lees at the beginning. Fining : bentonite addition at 60 g.hL ⁻¹ . Filtration with infusorial earth filter to obtain a wine turbidity < 0,8 NTU. End of filtration on 2 µm membrane. Bottling at the estate; vacuum corking system.
To be served with :	This wine is lovely as an aperitif as well as being the ideal match for seafood, composed salads and assorted deli meats.
Serving temperature :	To drink between 12° and 13° C.
Bottle ageing :	2-3 years.