



Earl Francis Blanchet

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LE BOUCHOT - 58150 POUILLY-SUR-LOIRE

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Product sheet : POUILLY FUME " VIEILLES VIGNES " 2016

Average vine age :	48 years
Exposure, soil :	100% Kimmeridgian marls on hillsides or plateaus which benefit from west exposure.
Surface :	0,80 Ha.
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. 40-cm-wide cover crop between the rows of vines. Soil working with the plough under vine stocks.
Harvest :	For each vineyard , the harvest date is determined after analyses 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 55g.hL ⁻¹ . Filtration with infusorial earth filter to obtain a wine turbidity <0,8 NTU.
Bottling at the estate :	Vacuum corking system.
To be served with :	This wine is lovely as an aperitif as well as being the perfect match for scallops, pike in white butter sauce and white meats (poultry and veal)
Serving temperature :	To drink between 11° and 12° C.
Bottle ageing :	4-7 years.