

# ANDRE & EDMOND FIGEAT

## LES CHAUMIENNES POUILLY FUMÉ

*Loire Valley*

**WINERY OVERVIEW:** André Figeat represents the sixth generation of père et fils to oversee this family domaine. Expertly trained by his father, Edmond, he tends almost 30 acres of vines (predominantly planted to Sauvignon) in diverse terroirs of the commune of Pouilly-sur-Loire and on the neighboring Côte du Nozet. Like most successful vigneron, the Figeats cut no corners in their vineyards. They employ a rigorous, year-round natural regimen, relying on the savoir-faire of their forefathers rather than chemical herbicides, pesticides and fungicides. In the modern cellar, temperature controlled stainless steel tanks are used for both fermentation and aging to capture and preserve the Sauvignon character of each Pouilly-Fumé terroir. Domaine Figeat produces two classic, but quite different Pouilly-Fumés: Les Chaumiennes and Côte du Nozet (near La Doucette). In exceptional vintages, the Figeats also produce a prestige cuvée from their oldest vine parcel they call “Les Chailloux”, which is comprised of flinty silex soil with large stones.

**REGION:** Pouilly Fumé A.O.C.

**PROPERTY:** 30 acres

**BLEND:** 100% Sauvignon Blanc (vieilles vignes) from “Les Chailloux” parcel.

**SOIL STRUCTURE:** Kimmeridgian limestone, gray flint silex, and siliceous (sandy) clay.

**VITICULTURE:** Sustainably farmed (“lutte raisonnée”).

**VINIFICATION METHODS:** Pneumatic press. Temperature-controlled fermentation with indigenous yeast in stainless steel tanks. Wines do not undergo malolactic fermentation. Most of the wines remain in temperature controlled stainless steel until bottling. Lightly filtered.

**ALCOHOL:** 13%

**PRODUCTION:** 500 - 600 cases in exceptional vintages.

