



WINEMAKER

Benoit Chauveau

FARMING

Sustainable

VARIETALS

Sauvignon Blanc

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Domaine Benoit Chauveau Pouilly Fume Les Crogloups

FRANCE, LOIRE VALLEY, POUILLY FUME

WHITE

WINERY OVERVIEW

The family has owned the vineyards since the 19th century, and they have been making wine here for several generations. Benoit gradually took over the vineyards in the mid-1990s and dedicated himself to the cultivation of the vines and winemaking. A few years later, Benoit's wife, Emmanuelle, joined him and now manages the administrative and commercial aspects of the business.

Today, the property spans approximately seventeen hectares (42 acres) and includes varieties such as Pouilly Fumé, Pouilly sur Loire, and Côteaux du Giennois, all grown on different types of soil, including Kimmeridgian marl, siliceous clay, and villiers limestone. Their approach focuses on continually improving the quality of the wines through sustainable practices, using a minimal number of products to treat the vines against disease.

VINEYARD

Les Crogloups

TERROIR

Kimmeridgian marl, siliceous-clay and Villiers limestone

VITICULTURE

From December to March, the vines are pruned by hand using the "Guyot simple" pruning method. Between April and June, the vines undergo de-budding to remove any unwanted growth that could lead to an excess of grapes. In June, the growth on each side of the row is lifted and attached to metal wires. The grapes are typically harvested at the end of September using a harvesting machine. In addition to the manual labor during the growth cycle, various tasks are performed mechanically, such as plowing, topping, trimming, and providing phytosanitary protection against diseases.

VINIFICATION

The grapes are pressed using a pneumatic press. Settling is done at 16°C, followed by alcoholic fermentation at a controlled temperature (18-19°C) maximum to conserve the aromas of the wine in stainless steel tanks.

RS: 0.3 g/l

AGING

Aged on lees for 4 months.

TASTING NOTES

This wine features enticing notes of limestone, yellow fruits, and mirabelle plum. Its robust structure is complemented by a subtly refreshing bitterness in the finish, making it a deliciously fresh choice.

