



**NICOLAS IDIART**

# Pouilly Fumé

**2022**

## TASTING NOTES

The nose offers tasty notes of slight woody aromas. Flavors include vanilla, with exotic fruits on a mineral background, giving it a smoothness and roundness. Very well balanced.

SAUVIGNON BLANC

## FOOD PAIRINGS

*This wine pairs beautifully with tomato tarts, mussels with a mignonette, and lemon-herbed grilled chicken.*



## TERROIR

Grass is grown between the rows to promote micro-organism growth, to help control yields and to limit erosion. Controlling the yields makes for better ripening and quality of the grapes.

## THE VINES

Vines planted with a density of 6600 vines per hectare.

## VINIFICATION

For this wine, we use mechanical grape harvesting, pneumatic pressing, and a slow fermentation in stainless steel vats at a precisely controlled temperature. The wine is aged on the lees for 8 to 19 months in oak and acacia barrels with regular stirring, then filtering.

**IGP Pouilly-Fumé**

Loire Valley -  
Marigny Brizay

12,5% ALC/VOL

## INFORMATIONS

56 cases per palet – Cases of 12 x 750ML