

Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

POUILLY FUMÉ

APPELLATION : Pouilly-Fumé

WINE NAME : Moulin des Vrillères

TYPE/COLOUR : Dry white

GRAPE VARIETY : 100% Sauvignon

SOIL : Limestone clay

VINE AGE : About 24 years

VINIFICATION :

This wine is vinified at a low temperature for between 15 to 20 days. The lees are circulated after the fermentation. The wine stays in tank on its lees for about 5 months

TASTING INFORMATION :

This wine has a clear appearance and it shows a profound nose with exotic and citrus fruits. Well balanced, its fresh mouth does not lack for aromatic persistence.

GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

Serve at a temperature of 9°C as an aperitif. The Loire Valley is the kingdom of white meats (veal, pork, poultry), with which this wine pairs well and it will delight the palate with shellfish as well as frog's legs.

MEDALS :

- Gold medal Gilbert and Gaillard 2016-2017
- Gold medal Gilbert et Gaillard 2020
- Gold medal Féminalise 2020

