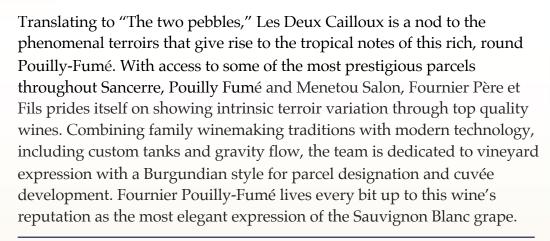
Domaine Fournier

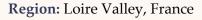
Sancerre "Silex"
Sancerre "Grande Cuvée"
Sancerre "Les Belles Vignes"
Pouilly-Fumé "Les Deux Cailloux"
Sauvignon Blanc



Pouilly-Fumé "Les Deux Cailloux"







Appellation: Pouilly-Fumé

Vine Age: 45 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Limestone, sand, flint

Alcohol: 12.5% Closure: Diam Cork

UPC #3285640201957

Size: 750 mL

Vinification: Static racking of the must. Electronic thermo-regulated fermentation (16-20°) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturing on fine lees.

Tasting Notes: A sublime white wine with crisp apple, juicy mango and zesty grapefruit. A medium body and bright acidity wrap up with a tangy finish.

Food Pairing: Best with shellfish, grilled pork, savory vegetables, herb-infused dishes, fresh seasonal salads or goat cheese.

92 Points, James Suckling, "Focused nose with a flinty, mineral overlay ... This shows excellent purity and texture on the palate, with chiseled, chalky tautness."

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Les Deux Caillour

Wine Spirits

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