Pouilly-Fuissé

"Phoebé" 2024

Vineyard and History

A 0.80ha plot located very close to the estate on western hills, with moderately deep clay-limestone soils.
A rich and generous soil that gives this 70-year-old plot beautiful grape clusters each year, which give the wine its intense freshness.
It's a terroir located in absolute calm in an idyllic setting, which was acquired by my grandfather in the 1960s.

Winemaking and Aging

Mechanical harvest on 09/10/2024
Alcoholic and malolactic fermentations occur naturally.
Aging is done in stainless steel tanks for 7 months.
Number of bottles produced: 3000

Technical characteristics

Degré = 12.26 %vol (12.5 indiqués sur l'étiquette)
Sucres résiduels = 0.38 g/l
Acidité totale = 3.56 g/l H_2SO_4 Acidité volatile = 0,33 g/l H_2SO_4
SO_2 libre = 25 mg/l SO_2 total = 110 mg/l

Tasting

Pale gold color with golden highlights, citrus notes on the nose, a fresh attack with citrus flavors, the palate is tight and tasty.

Food and wine pairings

Besides being perfect for an aperitif, this wine goes perfectly with seafood, fish, and shellfish.