

LES ROCHETTES 2013

Pouilly-Fumé AOC • France



WINEFILE

Style Lighter, fruit rich style, dry and rounded

Grape Variety Sauvignon Blanc 100%

Colour Pale green straw

Aroma Citrus and white blossom with steely mineral notes

Taste Gooseberry, citrus, light tropical fruit and gun flint intensity

Drink by End 2016 **Alcohol** 12.5%



“ Everything you’d expect from this top Sauvignon appellation, plus precision intensity and complexity

Mark Hoddy, Buyer for the Loire

Classic Pouilly Fumé is a concentrated fusion of gun flint, gooseberry and citrus cut through with a steely minerality. All these elements are present in this vibrant Trophy winner from Christophe Denoël, a winemaker renowned for outstanding quality.

Pouilly Fumé earns its reputation for wonderfully aromatic, super intense Sauvignon Blanc from the unique flint, chalk and limestone soils found in this part of the Loire. At the heart of the appellation is Caves de Pouilly sur Loire,

where in an attempt to improve what were already great wines Christophe Denoël has sought to modernise the vinification process. And his efforts have paid off handsomely with Les Rochettes. Brisk, concentrated, floral and flinty, this Pouilly Fumé is even more impressive considering 2013 was a notably challenging vintage, yet it won Trophy for best unoaked Sauvignon. Cool fermentation and maturation on its fine lees have resulted in extra depth and complexity. Ideal with your finest fish dish or goat’s cheese.



With its cool climate and flinty soil, Pouilly-Fumé produces some of the world’s most distinctive Sauvignon Blanc