



Pouilly-Fumé, Bascoïn Vintage

Our *Pouilly Fumé* is a dry and fruity white wine, 100% *sauvignon* vintage. It is cultivated in a limestone-clay soil, hence its minerality.

Technical Data

Appearance: Pale gold with glints of green and grey.

Aroma: The first aromas are intensely lemony: juice and peel. The airing of the wine reveals its range of aromas characteristic of this vintage : mangoes, boxwood and blackcurrant. There is a complex finish that reveals the wine's minerality with vanilla notes.

Taste: Smooth and silky in the mouth. The aromatic aftertaste offers lemon pie and grapefruit notes. The finish is pungent and acidic with citrus fruit peel notes that recalls the wine aromas and lingers in the mouth.

Food Pairing: Fish such as gravlax salmon and seafood as well as goat cheese.

