



Pouilly-Fumé, L'Eclat vintage

The *L'Eclat* vintage comes from a parcel of marly soils fully exposed on a Loire slope. This ideal exposure is what gives *Pouilly-Fumé* its unique fruity and mineral aromas.

Technical Data

Appearance: Pale yellow with glints of green.

Aroma: The nose is very elegant with citrus (nectarines) notes at first, followed by lingering notes of white fruits (peaches). Light ginger and anise notes complete this fruity bouquet.

Taste: Supple attack with ample richness. The lightly bitter finish lingers in the mouth and brings some freshness. Citrus aromas are present again and brings that lingering taste.

Food Pairing: White meat, scallops, foie gras, comté cheese, curry chicken and shrimp risotto.

Aging & Storage: Five years. Drink between 8-10°C.

