



Pascal Jolivet - Pouilly-Fumé

Vineyard

The Jolivet family entered the world of wine in 1926, marketing their wines in the Sancerre region. Today, the estate includes 42 hectares in Sancerre, 8 hectares in Pouilly sur Loire and 50 hectares in Touraine. With more than 28 hectares of vines in the Pouilly-Fumé and Sancerre appellation, to which is added 50% of grapes purchased, Pascal Jolivet produces typical wines. His philosophy: let nature express itself as much as possible so that it can deliver natural aromas to the Sauvignon blanc, close to the terroir.

Tasting

It is a beautiful Pouilly-Fumé, mineral, with notes of citrus and exotic fruits. A full and round mouth, with lots of freshness. Amazing complexity with a long, dry finish.

FEATURES

Grape variety: Sauvignon Blanc

Taste and Flavor: Lively and dry

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

Serve chilled at 10-11°C, it will complement a seafood platter, smoked trout, or Chavignol crottin.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant

<https://www.la-cave-cellar.com>