TINDAL
WINE MERCHANTS

Pouilly-Fumé, Domaine Gilles Chollet

Product code	DL20ZZWC
Grapes	Sauvignon Blanc
Country	FRANCE
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Domaine Gilles Chollet
Vintage	2025

HVE Vegan

Vegetarian

Tasting Notes

A pale yellow wine with light golden reflections and a pretty shine, this white Pouilly Fumé opens with a nose of white flowers, combining vegetal notes with citrus zest. On the palate, the attack is lively and frank, of great greediness with freshness and a beautiful minerality.

Viticulture

The estate farms 12 hectares on the clay/sand/limestone soils of Pouilly-sur-Loire. The vineyards face south west, helping to maximize the full ripeness of the Sauvignon Blanc grapes. Vines are planted at a density of 6,600 per hectare and are between 15 to 20 years old. Viticulture is done in accordance with the Haut valeur Environmentale (HVE) charter.

Winemaking

Mechanical harvest ; pressing, must settling ; temperature controlled fermentation ; breeding on fine lees and fining with bentonite ; splicing in stainless steel tanks ; racking ; filtration and bottling by early spring

Awards

Silver medal CGA PARIS 2022 for vintage 2021 / Gold medal Gilbert&Gaillard contest in 2021 for vintage 2020 / Gold medal CGA PARIS 2020 for vintage 2019