

DOMAINE DE CONGY POUILLY-FUMÉ 2021

AOC Pouilly-Fumé, Loire, France



TASTING NOTES: The nose opens with clean aromas of hazelnut, white flowers and blackcurrant. The palate is rich and well-balanced, with a delicate and velvety texture followed by notes of fresh licorice on the finish.

VITICULTURE: This Pouilly-Fumé is produced from a large parcel located in the Congy region. The vines are planted in Kimmeridgian limestone soils, made up of fossilized shellfish dating back to the quaternary era. This unique soil profile brings out fruity aromas in the finished wine.

VINIFICATION: The winemaking process is traditional, with the use of thermoregulated steel tanks to extract fruity aromas from the Sauvignon Blanc grapes. The wine is then matured in stainless steel.

FAMILY: The Bonnard estate is located in the Saint Andelain district, less than two miles from the renowned town of Pouilly sur Loire. The estate was purchased in 1951 by the great-grandfather of the current owner and winemaker, Christophe Bonnard. Throughout the years the Domaine's production has evolved from livestock and cereal grains to grape growing, though vines have been planted on the estate since 1989.

PRODUCER: Domaine de Congy

REGION: AOC Pouilly-Fumé, Loire, France

GRAPE(S): 100% Sauvignon Blanc

SKU: DCPF217

ALCOHOL: 12.5%

TOTAL ACIDITY: 4.6 G/L

RESIDUAL SUGAR: 0.58 G/L

pH: 3.18