



ATMOSPHERE

POUILLY-FUMÉ

Sauvignon Blanc

Product of France

The Pouilly vineyard appears to have been officially recognized for the first time as early as the 5th century. The production area, extended over 1,200 ha, was set in 1929 and the wines obtained their AOP in 1937.

Pierre Chainier, specialist of the Sauvignon Blanc, offers you one of the best and most refined, "Atmosphère". For this cuvee, Pierre Chainier selected the best grapes to make this wine elegant and mineral in the mouth.



STATISTICS

Grape Variety : 100% Sauvignon Blanc

ALC: 12.5%-13.5% G/F : 0-6 g/L

TA: 3.5-5.5 g/L pH : 3.1-3.6

UPC: 8 1583401085 5

The terroir is composed of limestone, silex and clay soils, and benefits from a mild and sunny climate.



TASTING NOTES

It is a fragrant and refreshing aromatic wine, with white fruit and acacia flower aromas, round and slightly creamy in mouth, with a delicate "smoky" note.



PAIRINGS

Serve this wine chilled, as an aperitif on its own or with hors d'oeuvres, grilled fish, sushi, white meats and poultry, ham, goat cheese, mild cheese in general.



PIERRE CHAINIER

GRANDS VINS DE LOIRE

