

# Pouilly Fumé Gemme de Feu Dom. Landrat-Guyollet 2017



## Region

This beautiful region is situated 200Km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

## Producer

The estate has been in the ownership of the present family for some ten generations and comprises of 15 hectares of vines in the prestigious communes of Saint-Andelain, Tracy and Pouilly. They also boast modern and well-equipped cellars in Saint Andelain. At Pouilly, the microclimate, influenced by the Loire, gives very long and sunny autumns with cool nights and morning mists that favour the maturity of Sauvignon Blanc wonderfully, allowing it to gain aromatic complexity over time. Between limestone, marl and flinty clay, a mosaic of soils and sub-soils of unmatched richness, that gives Blanc Fumé wines both infinitely and uniquely sculpted nuances.

## Tasting Notes

Situated in the Saint-Andelain comune, a terroir made up of Siliceous fossiles, quarts and flint pebbles, these are the famous "Chailloux" associated with the quality that comes from the upper Loire. right golden colour with a light green hue. Herbal and grassy nose with lime, lemongrass and crushed apple. The palate has good weight with medium body and the typical gun flint notes with youthful fruit, ripe lemon zest and elderflower with an elegant, long and flinty finish.

## Food

Blue Brittany lobster in a citrus sauce, scallops in a curry sauce with apple compote and fine fishes (monkfish, hallibut)

## Technical Information

|                    |                           |
|--------------------|---------------------------|
| <b>Country</b>     | France                    |
| <b>Region</b>      | Central Vineyards         |
| <b>Grape(s)</b>    | Sauvignon Blanc (100%)    |
| <b>Type</b>        | White                     |
| <b>Style</b>       | Aromatic                  |
| <b>Oaked Style</b> | Unoaked                   |
| <b>Body Style</b>  | Medium bodied             |
| <b>Sustainable</b> | Yes-certified sustainable |

|                           |                    |     |
|---------------------------|--------------------|-----|
| <b>Dry/Sweet Style</b>    | Bone dry           |     |
| <b>Alcohol Content</b>    | 13.5%              |     |
| <b>Closure Style</b>      | Cork               |     |
| <b>Organic/Biodynamic</b> | No                 |     |
| <b>Allergens</b>          | <b>Milk:</b>       | No  |
|                           | <b>Egg:</b>        | No  |
| <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> | Yes |
|                           | <b>Vegan:</b>      | Yes |



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