

DOMAINE PIERRE MARCHAND ET FILS

POUILLY-FUMÉ



The vineyards of Pouilly-Fumé date back to the 5th Century when the area was a Gallo-Roman estate. Domaine Pierre Marchand et Fils dates back to 1650 and today covers 17 hectares of 25 year-old Sauvignon Blanc vines planted along the banks of the Loire River near the village of Les Loges, considered to be one of the finest sectors of the appellation. Under the direction of Eric Marchand and his brother, Pascal, the domaine practices minimal intervention farming as well as de-budding in the spring and green harvesting to control the yield, increasing the concentration and overall quality of the wine. Grown on soils comprised of Kimmeridgian marl, clay and flint, the grapes are fermented in neutral tank for maximum freshness and expression of the fruit and terroir.

Region:	Loire
Appellation:	Pouilly-Fumé
Owner:	Eric and Pascal Marchand
Established:	1650
Farming Practices:	Sustainable, HVE (High Environmental Value) level 3 certification
Vineyard:	17 ha
Soil:	Clay and limestone
Grape Varieties:	100% Sauvignon Blanc
Age of Vines:	25-35 years
Yield/Acre:	55 hl/ha
Avg Production:	8,000 cases

Vinification and Élevage: Cool maceration and gentle pressing are followed by a temperature-controlled fermentation for 18-20 days and aging in neutral tank, with an emphasis on preserving freshness.

Tasting Notes: A well-balanced wine, with aromas of melon and gooseberry, with citrus and mineral notes in the background. The finish is elegant and long, punctuated with the distinctive notes of orchard fruits and flint from this iconic terroir. An excellent wine with oysters, shellfish, and smoked fish, it also pairs well with lighter fare such as chicken, pork or a goat cheese salad.

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