


PASCAL JOLIVET Pouilly-Fumé 2017

\$29.75

* Suggested retail price

Pascal Jolivet

 Sustainable

	Product code	10272616
	Licensee price	\$25.88
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Centre Loire
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Dry
	Sugar content	3.1
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

Over the years, Pascal has developed a true style for his wines, very recognizable by its purity and elegance. Pascal creates a "bio vinification", after a very light settling, the fermentation of the juices is conducted with indigenous yeasts, the maturing "on lees" plays a fundamental role on the concentration and complexity of our wines.

TASTING NOTES

Masculine, fruity, intemporal and complex, with hints of citrus fruits and apples. Round and complex, the finish is very long.

Food pairings: Sushis, Scallop and salsa bites, Penne with prosciutto, Parmesan and asparagus, Asian noodles sauté with pork and vegetables

PRODUCTION NOTES

Each grape is sorted when gathering the harvest; we work by gravity to respect the natural flow of the juice within vinification process. A light pressing to preserve the quintessential character of the fruit. Terroirs are blended: 50% limestone, 30% flint and 20% limestone clay.

Each terroir is vinified separately in thermo-regulated stainless steel tank. Limestone brings minerality and finesse. Limestone-clay enhances fruit and richness. Flint provides structure and minerality.

