


## 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.

