



CHAMPEAU POUILLY FUMÉ SILEX

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Domaine Champeau has 20 hectares of vines – the vast majority being Sauvignon Blanc but they also have 1.40 ha of Chasselas.

The domaine was founded in 1942 and is now run by the third generation of Champeau - Franck and his brother Guy. The wine is made from Sauvignon grapes on plots located at the highest point of the appellation, the area that has forged the great reputation enjoyed by the wines of Pouilly.

Silex cuvée vines are located in red silex (flint) soils which gives the typical gunflint aromas to the wine.

The soil is worked increasingly by limiting the use of chemicals and the fertilizer used comes from nearby farms. They practice a system of sustainable viticulture to respect the vineyards and the wildlife.

The appellation allows mechanical grape harvesting. The juice is extracted in a pneumatic press and the fermentation occurs in temperature-controlled stainless steel vats. The wines age for a further 6 months then are filtered and bottled around March of each year.

Grape: 100% Sauvignon Blanc

Tasting Note: Aromas of grapefruit, gunflint and wild green herbs, leading to a delightfully textured palate of concentration and great length with mineral nuances on the finish. A serious Pouilly Fumé which will develop further complexity over time.

Food Match: Ideal with seafood such as lobster, seabass

in citrus butter or goats' cheese salad.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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