

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SOUPOU	Petit Soumard	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	12.5%	No	Cork



Background

Situated on the right bank of the Loire River in the Central Vineyards area, the Langoux family own 18 hectares of vines. 17.5 hectares are dedicated to Sauvignon Blanc for the production of Pouilly-Fumé whilst 0.5 hectares produce Chasselas. The soil is varied with Kimmeridgian limestone, clay and flint. This diversity creates parcels of vines with individual characteristics, all of which lend depth and concentration to the blend. In particular, the typical Pouilly-Fumé 'gunflint' profile becomes apparent. In 1895, Jean-Louis Langoux was a cooper at Petit Soumard and decided to produce wine from their few vines. By 1963, there were 2.5 hectares under vine and Jean-Louis' grandson, Marcel decided to focus the estate entirely on viticulture. Following Marcel's death in 1995, the business is now managed by his sons Thierry and Emmanuel under the watchful eyes of their mother, Monique. Over the generations, the techniques and viticultural practices have been passed down and improved, but the family still remain close to the core values established in the late 19th century.

Winemaking

The grapes are gently pressed before letting the juice settle for a day or two. Once the clear juice has been racked off, fermentation occurs at low temperatures for 2-3 weeks producing structure and complexity. The resulting wine is aged on its lees for six months. Filtration and bottling generally takes place the following Spring.

Tasting & Pairing

Zesty white grapefruit aromas on the nose. Soft back notes of white peach appear on the palate alongside flavours of melon and citrus. A core mineral structure supports a refreshing lime zest character on the finish.

Very versatile pairing with grilled fish, scallops or roast pork. A good match to goats cheese or Edam.

Sustainability & Extra Information

A very small, family run vineyard using traditional and sensitive winemaking techniques.