

Domaine du Petit Soumard

Pouilly Fumé AOC

ABV

12.50%

Capsule

Cork

Code

SOUPOU

Region and Country

Loire, France

Grapes

Sauvignon Blanc

Producer

The Langoux family have owned this 18 hectares estate since the late 19th century. Today, Thierry Langoux manages the estate using techniques which are modern, but also uphold and celebrates the family's winemaking style.

Climate, viticulture, winemaking

Situated on the right bank of the Loire River in the Central Vineyards area, where 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.

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 Notes

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.

Good to know

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