

Domaine Edmond Figeat

AC Pouilly Fumé

Country	France
Type	Still wine
Color	White
Situation	Pouilly-sur-Loire, in the heart of France
Owner	The Figeat family for 6 generations
Surface	14 hectares
Soil	Kimmeridgien marl, flint and clay-chalk
Average production	40-50 hl/ha
Grape varieties	100% sauvignon blanc
Age of the vineyard	On average 25 years with a few older parcels
Cellaring	3 to 5 years
Viticulture	Ecologic farming to limit the use of herbicides, short pruning (6 to 7 eyes per grapevine) to restrict production.
Winemaking	Fermentation at low temperature (17°) to obtain a maximum of flavours during 3 to 4 weeks
Ageing	During 4 to 5 months on fine lees in stainless steel tanks
Tasting notes	This bright yellow coloured wine is very mineral, with the typical hint of flint; it is very balanced, with an intense nose and a broad, fresh and honest taste.
Note	Often selected by the various guides (for instance Guide Hachette), several medals
Gastronomy	Shellfish and shrimps, shellfish (lobster, crayfish), cold fish, fish soup, bouillabaisse, smoked fish, fried or grilled fish, fish sauce, soft cheeses, goat cheese, asparagus

