# Pouilly Blanc Fume La Rambarde Dom. Landrat 2020



## Region

This beautiful region is situated 200Km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

### Producer

The estate has been in the ownership of the present family for some ten generations and comprises of 15 hectares of vines in the prestigious communes of Saint-Andelain, Tracy and Pouilly. They also boast modern and well-equipped cellars in Saint Andelain. At Pouilly, the microclimate, influenced by the Loire, gives very long and sunny autumns with cool nights and morning mists that favour the maturity of Sauvignon Blanc wonderfully, allowing it to gain aromatic complexity over time. Between limestone, marl and flinty clay, a mosaic of soils and sub-soils of unmatched richness, that gives Blanc Fumé wines both infi¬nitely and uniquely sculpted nuances.

## **Tasting Notes**

This is a well established family domaine at `Les Berthiers` in the village of Pouilly sur Loire. The name "La Rambarde" refers to the flat bottomed boat used historically in the transport of wine to Paris via the Loire. The wine is elegant and well balanced with a light smoky aroma and a hint of gunflint and elderberry. It is wonderfully rich with aromas of nettles, gooseberry and minerals on the palate but balanced by good weight of lemony acidity and a full flinty finish. This dry white has layers of clean sauvignon blanc fruit combined with added complexity due to the minerality derived from these soils.

#### Food

Ideal with fishes (salmon, grilled trout, white butter pike), crab salad, clam chowder, sushi, goat cheese... and even a panna cotta with passion fruit sauce.

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Country	France		
Region	Central Vineyards		
Grape(s)	Sauvignon Blanc (100%)		
Туре	White		
Style	Aromatic		
Oaked Style	Unoaked		
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		

Dry/Sweet Style	Bone dry		
Alcohol Content	14%		
Closure Style	Cork		
Organic/Biodynamic	No		
Allergens	Milk: Egg:	No No	
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes	



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