

Pouilly Fumé Gemme Oceane Dom. Landrat-Guyollot 2022



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 infinitely and uniquely sculpted nuances.

Tasting Notes

Situated in the Saint-Andelain commune, a terroir made up of Siliceous fossiles, quarts and flint pebbles, these are the famous `Chailloux` associated with the quality that comes from the upper Loire. Bright golden colour with a light green hue. Herbal and grassy nose with lime, lemongrass and crushed apple. The palate has good weight with medium body and the typical gun flint notes with youthful fruit, ripe lemon zest and elderflower with an elegant, long and flinty finish.

Food

Blue Brittany lobster in a citrus sauce, scallops in a curry sauce with apple compote and fine fishes (monkfish, halibut)

Technical Information

Country	France
Region	Central Vineyards
Grape(s)	Sauvignon Blanc (100%)
Type	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:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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