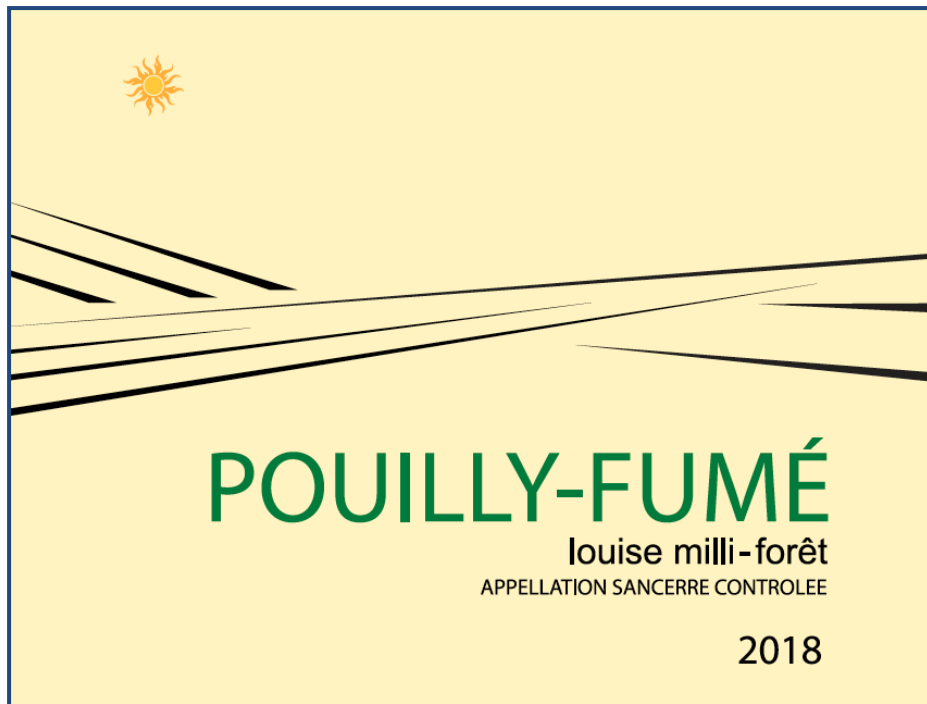


# Louise Milli-Forêt

## Pouilly Fumé 2018

*finesse, succulence, smoothness*



**AOP Pouilly Fumé Centre Val de Loire**

### **The 2018 vintage**

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage – a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heat waves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance.

### **Tasting note**

The 2018 has an expressive nose with notes of lemongrass, green pepper and elderflower, complemented by tropical notes of mango, passion fruit and an underlying citrus frame. The palate is tangy and fresh with a lovely richness echoing the fruit flavours found on the nose – all balanced

by minerality and verve. Very elegant with a long finish.

### **Vineyards**

Milli-Forêt grapes are sourced from select parcels from villages on the right bank of the Loire.

### **Terroir**

Our Pouilly-Fumé comes from the area's finest terroirs; Kimmeridgian marl with small oysters (terres blanches) This terroir give finesse and elegance.



### **Varietal**

Sauvignon Blanc: 100%

### **Viticulture**

We are constantly reviewing our approach to the vineyards and have been sustainable for many years. Grassing, gentle ploughing, enhancing biodiversity; yield control and de-leafing and de-budding all essential to the health of the vineyards. We practice natural practises for pest control.

### **Winemaking**

After a very light pressing, the grapes settle for around 36 hours. The fermentation starts totally naturally at a controlled temperature of 15-18°C.

### **Food Pairing**

As well as the obvious choices of seafood, white fish (BBQ Dorade below) and poultry, this wine is brilliant with many Thai and Indian dishes – be adventurous!

