

POUILLY-FUMÉ



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BIVC

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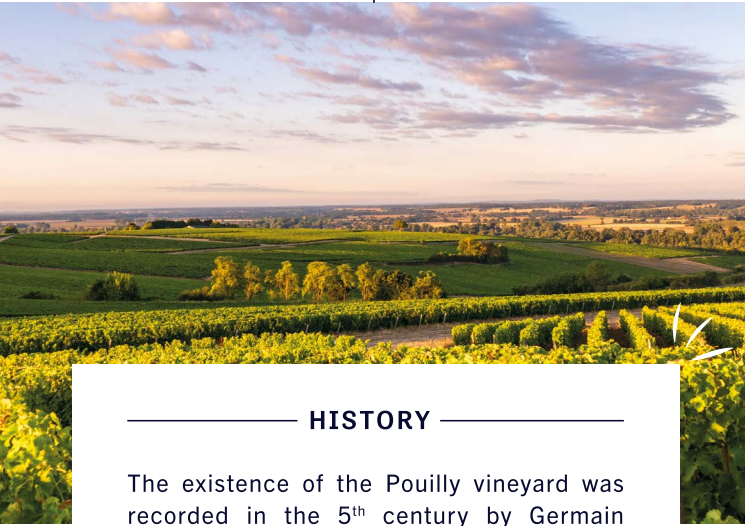
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DRINK RESPONSIBLY



POUILLY-FUMÉ
WINES OF CENTRE-LOIRE

POUILLY-FUMÉ



HISTORY

The existence of the Pouilly vineyard was recorded in the 5th century by Germain l'Auxerrois. It was taken over and developed by the monks after the Crusades, and was already highly considered in the most prestigious circles, for example at the court of French King Louis XI. With the opening of the Briare canal in 1642, the wine trade resolutely turned towards Paris.

When the railway arrived in 1861, Chasselas grapes became hugely popular. Marketed as table grapes, they were in great demand at Les Halles, the Paris wholesale market, until the 1890s. After the phylloxera outbreak, tenacious winegrowers bravely replanted their two grape varieties for vinification, which achieved recognition in 1937 when they obtained the two PDOs.

7 VILLAGES

LOCATION

The Department of Nièvre,
on the right bank of the Loire

SURFACE AREA

1,400 HA

PDO OBTAINED

1937

GRAPE VARIETY

Sauvignon Blanc
(locally called *Blanc-Fumé*)

ANECDOTE

There are two schools of thought as to the origin of the term "Fumé". The first is that it comes from the fact that Sauvignon Blanc grapes are covered with a light grey bloom giving the illusion of a veil of smoke. The second is that it's due to the wine's minerality, often associated with flint, one of the appellation's exceptional terroirs, which gives off a «gunflint» smell when stones are rubbed together.

SOILS

Several types of soil can be distinguished in the wine-growing area:

Limestone in Barrois,
Villiers and Tonnerre

Kimmeridgian small oyster marl

Flint clay

Siliceous-clay soil and sand



MAIN AROMAS

Gunflint, grapefruit, mango

ON TASTING

Pouilly-Fumé very often delivers aromas of white-fleshed fruits and citrus. Minerality from the terroir underpins the wines' complexity and finesse.

GOURMET SUGGESTIONS

Aperitifs, scallops, smoked salmon,
white meats with creamy sauces