



MARQUIS DE GOULAINÉ

Pouilly-Fumé

Le Champ des Vignes

Designation: POUILLY FUMÉ

Grape variety: Sauvignon

Origin: Central France, northeast of the city of Bourges.

Soil: Clay and limestone.

Vinification: Traditional white wine vinification.

Tasting notes:

- **Color:** White.

- **Nose:** Full of expression, with floral notes.

- **Palate:** Fresh on the attack, full-bodied and fleshy, it evokes the fruity, slightly exotic character already revealed in the aromas.

Recommendations: This wine will complement any fish in sauce, seafood, fresh goat cheese, but may also be served as an aperitif.

Serving condition in F°: 50

Cellar potential: 2 to 3 years

Alcohol content: 12.5

Bottles/case: 12

