

Domaine Poupat & Fils

Vignerons depuis 1650

BLANC XII L'INSOLITE 2019

Grape varieties: Sauvignon

Terroir: Clay-Siliceous, facing south with an average age of the vines of 27 - 32 years.

Vinification & aging:

Selection of our prettiest vines, the harvest is sorted and pressed immediately after the harvest. We make a selection of juices. After a moderate pressing of 3 hours and a settling of 24 to 48 hours, the alcoholic fermentation takes place in oak barrels at a temperature of 16-18 ° C, favoring the appearance of fine and intense aromas. Then we make stirring of the lees in a barrel so that the wine brings fat on the palate. This is followed by aging in barrels for 9 months on fine lees until bottling.

Personality:

Golden yellow color with citrus, butter and brioche aromas. On the palate, there are white fruit (peach, pear), citrus. Brioche, toast and vanilla are brought by aging in oak barrels. Sweet finish with volume and persistence in the mouth.

Matching food and wine :

Aperitif, foie gras, scallop, prawns with cream or flambé, pike perch or sea bass in sauce, poultry with cream, asparagus with mousseline sauce.

Serving temperature :

12 to 14 ° C

Occasions:

Dinner for two
With family
Great occasions

Cellaring potential :

3-5 years



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