

CAVE DURAND POUILLY-FUME



TECHNICAL INFORMATION

Country France

Producer Cave Durand

Dominant Varietal Sauvignon Blanc

Vintage 2020

Grape variety 100% Sauvignon Blanc

Soil Calcareous clay (Kimmeridgian marls and stony

"caillotes") and Silex

Average age of the

vines

30 years

Alcohol content 13.0%

Ideal serving temp 8° to 10°C (46° to 50°F)

WINEMAKER NOTES

Cave Durand is a family winery where 3 generations of passionate winegrowers work together, allying experience, tradition and modernity. Offering high-quality, authentic wines that are respectful and representative of their appellations is the Durand family's philosophy whose unwavering quest for optimal quality delights connoisseurs. A long collaboration between winegrowers and Cave Durand allows them to select the best Pouilly-Fumé you can find.

TASTING NOTES

Sparkling color, pale gold and beautifully limpid. The aromas on the nose combine mineral and fruity notes (peach and citrus). The palate is dynamic and precise. The finish is supported by a beautiful persistence on minerality.