


NICOLAS GAUDRY

Pouilly-Fumé

www.nicolas-gaudry.fr



VARIETALS	100% Sauvignon Blanc
VINTAGE	2022
REGION	Pouilly-Fumé, Loire Valley, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Pale gold color.
NOSE	The nose is very open, presenting floral notes of white flowers and citrus fruits of lemon and grapefruit.
PALATE	The attack on the palate is dynamic. The balance between volume and freshness is perfectly respected, making this wine very pleasant to drink, with a saline finish which prolongs the intensity.
AGEING	The juice is vinified in thermo-regulated stainless steel vats. Each terroir is vinified separately and blended for bottling. The wine is then aged on fine lees for 5-6 months.
PAIRING	Best to drink alone to enjoy all its aromas or ideal to accompany shellfish, seafood, white fish and goat cheese.
READINESS FOR DRINKING	Ready to drink now or to laying down for 5 to 7 years after the vintage.
RATINGS	3.9 ★★★★★ vivino 
ORDER CODE	FR607

