



Maison Millet

The Franck MILLET estate benefits from the "savoir-faire" of three generations of winemakers. Our constant goal is to achieve the finest balance and greatest typicity for each and every vintage. Grapes and must are rigorously selected for optimal quality. Awards and medals won in wine competitions, as well as very positive reviews in the press, are a testament to the consistent quality of our wines.

We appreciate the loyalty and support of our customers.

POUILLY-FUME AOP

Grape variety : 100% Sauvignon, dry

Pruning : Single Guyot.

Plants/hectares : 7,000

Soil type : 50% clay-limestone and 50% flint soils.

Vinification : Static racking of the must.

Slow, low temperature alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks.

No malolactic fermentation.

Stirring of the lees for 3 to 5 weeks.

Light filtration.

Alcoholic content : 12.5% Vol.

Residual sugar : < 2.5 g/L.

Acidity : 4.5 g/L.

Characteristics :

Pale yellow with silver tints.

Olfaction reveals a wine with a sunny character. Notes of ripe yellow fruit peach, apricot, Mirabelle. The attack on the palate is fairly smooth. Citrus aromas grapefruit, lemon are reminiscent of those found on the nose. The finish is fresh and mouthwatering

Cellaring : May be cellar up to 4-5 years.

Serving temperature : Serve at 12°C (54°F)

Recommendations : Pouilly Fumé is best served as an aperitif and goes perfectly with fish and shellfish.

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