



CHAMPEAU POUILLY FUMÉ

£26.00

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Domaine Champeau is based in the village of Saint-Andelain and has 20 hectares of vines – the vast majority being Sauvignon Blanc but they also have 1.40 ha of Chasselas for AC Pouilly-sur-Loire.

The domaine was founded in 1942 and is now run by third generation Champeaus - Franck and his brother Guy. The wine is made from Sauvignon grapes on plots located at the highest point of the appellation in St Andelain France.

The soil is worked increasingly

by limiting the use of chemicals and the fertilizer used comes from nearby farms. They practice a system of sustainable viticulture to respect the surrounding land.

The ground is silty clay composed of red flint, giving the wine typical peppery spice aromas and fermentation takes place in stainless steel tanks, at controlled temperatures.

Tasting Notes: Pale gold with greenish tints. Pure, focused fruity nose with subtle mineral notes. Fairly fleshy on the palate, intensely fruity, fresh and harmonious. A good wine to drink in its youth with freshwater fish.

Grape Varieties: 100% Sauvignon Blanc

