



GRAPE-TO-GLASS

wines worth sharing

Pascal Jolivet Pouilly-Fumé 2019

Grape Varietal:	100% Sauvignon Blanc
Growing Region:	Pouilly-Fumé AOP, Loire - France
Owner / Winemaker:	Pascal Jolivet



It has been a few years since I visited Pascal, with his winery around 200kms south of Paris on the east bank of the Loire River. Pascal has some 8 hectares of vines in the Pouilly-Fumé appellation, in the villages of Tracy and Les Loges.

The close proximity of the Loire River results in a favourable climate. Along with being surrounded by forest creates a relatively mild micro-climate for these vineyards. There is a dramatic variance in the soil types between each village. The soils in Les Loges (50% of blend) are chalky, giving the wine length and body, while in St Andelain (30% of blend) and Tracy (20% of blend) the flint and clay soils have an effect through the mid-palate, adding ripeness and fruit characters to the final blend. These unique soils give the berries a distinctive bouquet, along with giving the resulting wine length and body.

Pascal's winemaking philosophy is to simply work in harmony with nature and produce wines with the purity of fruit, a linear character and minerality, allowing a natural expression of the vineyard to give the wines a sense of place.

After harvest, the grapes travelled back to the winery, where they were hand sorted and then gently pressed. The juice is then fermented in stainless steel tanks using indigenous yeasts, at 16°C for approximately 30 days. Each village parcel fermented separately in order that the wine celebrates their differences. Then once fermentation is complete the blended wine spends two months ageing in tanks before being bottled and labelled ready for release.

On the nose you have green pears, citrus leaves and a highlighted mineral-chalky note. The palate is alive with elevated citrus fruits at its core, along with green pears, apples and meandering seams of white peaches, green melon and gooseberry flavours. The wine has more mouthfeel and palate engagement than might be first expected from this varietal. This nicely balanced wine has delicate layers of flavour and Pascal's signature of elegance. Supported by honest varietal fruit acidity a defined mineral backbone and a classic flinty dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Pascal Jolivet Pouilly-Fumé has 13% Alc./vol. Made in classic dry style. Chill gently and serve in an aromatic wine glass at 9°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; plus should hold for another 12 - 18 months.

Food Pairing Suggestions:

Perfect wine pairing with whole cooked fish, herb-crusted salmon, simply served shellfish, plus crayfish / lobster or crab salad, lightly seasoned vegetarian dishes along with goats' cheese on thin toasted ciabatta - *enjoy.*

Elegantly detailed Sauvignon Blanc with purity & a defined mineral seam.

