

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



DOMAINE TINEL-BLONDELET

PROPRIÉTAIRE-RÉCOLTANT
POUILLY-FUMÉ & SANCERRE

Pouilly Fumé – Arrêt-Buffatte

Origine of this cuvee

Arrêt-Buffatte is the name of the plot that is located along the **Roman Road** linking Paris to Clermont-Ferrand. A long time ago, travellers stopped here to have a break and to eat.

Culture

Reasoned culture, respectful of the vines, the terroir and the environment: Ploughing, organic fertilizers, no insecticide, use of Rak®.

Grape Variety: 100% Sauvignon

Terroir: Kimmeridgian Marls

Age of the vines: 45 years old

Exposition: South - West

Stock density: 6 400 Stocks /Ha

Vineyard surface area: 3, 7 Ha

Yield: 52 Hl / Ha

Harvest: Machine

Vinification

Natural cold settling of the must, fermentation at low temperature, pumping-over, successive stirring of the lees at the end of the fermentation. **Thermo-regulated stainless steel tanks**

Late bottling for a natural enrichment of the **fine lees**

No malolactic fermentation

Wine details

Production: 200 Hl

Residual sugars: 0, 2 g/L

Acidity: 4, 5 g/L of H₂SO₄

Alcohol: 12, 5 % vol

Wine and delicacies

Gambas or grilled cuttlefish “a la Plancha”

Scallops

After 5 years old: Chicken with morels

Tasting

A robe of golden highlights

Mineral and fruity, white flowers and citrus

Aging potential: 6/7 years

Serve at 12°C

