



Bouchié Chatellier, Pouilly Fumé, Argile à S, Loire, France, 2022

Producer Profile

Domaine Bouchié Chatellier is one of the most outstanding producers in Pouilly Fumé.

Rubbing neighbourly shoulders with the inimitable Didier Dagueneau, and with vines planted on the same Silex soils as Didier's, the domaine's gently tended vines benefit from that high proportion of flint, which stores and reflects the heat so well. The levels of resulting ripeness as well as the incredibly rich flinty minerality imbue the wine with a delicious complexity that few others can match.

Viticulture

The vineyards at Bouchié Chatellier have been toiled for 4 generations. They work "Selection Massale", replanting the vines when necessary with cuttings from exceptional old vines from the same or nearby vineyards. This is an ancient practice, of propagating vineyard's that have been replaced with vine clone nurseries as this benefits in the long term and helps to increase the individuality and uniqueness of the wine.

Winemaking

The winery is operated on a 3 level gravity flow system, using traditional white wine vinification methods.

Tasting Note

This is a fresh and beautifully aromatic, mineral and fruity Pouilly Fumé, which is elegant, has plenty of length and a full body.

Food Matching

As with most whites from the region, this matches well with smoked salmon, sushi and most seafood.



Product code: 3594

Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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