



Domaine Pierre Marchand, Pouilly Fumé, Les Loges, Loire, France, 2023

PRODUCER PROFILE

Eric Marchand spent his childhood in the vineyards helping his parents, instilling in him a love for the land. He went on to study viticulture then after graduation he and his brother, Pascal, took over from their father.

Across their 17 hectares they practice minimum intervention as well as conducting a green harvest and debudding in the spring to improve quality further. This allows them to create a concentrated example of Pouilly Fumé with well balanced, crisp gooseberry and blackcurrant leaf fruit overlaid with hints of citrus and minerality.

VITICULTURE

On this family owned 17 hectare Estate the system of minimum intervention is practised. The soil is analysed to determine if fertiliser is required or not and treatments only carried out if essential. The vines are on average 25 years old and are trained guyot simple. Each year there is green harvest and debudding in the spring in order to improve quality. The vine vigour and yield is reduced further by use of cover crops.

WINEMAKING

Temperature controlled Fermentation for 18-20 days

TASTING NOTE

A complex, concentrated example of Pouilly Fumé with well balanced, crisp gooseberry and blackcurrant leaf fruit overlaid with hints of citrus and mineral. The finish is elegant and long with hints of flint and ripe apple.

FOOD MATCHING

An excellent aperitif or match with fish and white meat dishes.



Product code: 1198

TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

ABV: 13%

Closure: Technical
cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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