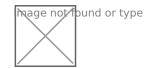
## Le Bihan Pouilly Fumé Maison Le Bihan France - Loire Valley - Pouilly-Fume

Its aromas: white flowers (hawthorn and acacia flowers), followed by hints of black current buds, pineapple, apricot or white peaches, depending on the year, with clear mineral notes in the finish. After a couple of years, aromas often evolve to quince and mango. On the palate, it is virile, powerful and long lasting. This Pouilly Fumé is for wine lovers who appreciate full, rich and generous wines.



## **Specifications**

**Appellation** Pouilly-Fume

Wine Type White

Varietals 100% Sauvignon Blanc

Age of Vines Average 20 years

Agricultural Practices Sustainable

Soil type Clay and Limestone

Wine is vinified in stainless steel tanks and it is aged on

the lees for a few months. (No ML fermentation)

Vinification Wine

is slightly filtered before bottling.

**Production** 500 (9-liter cases)

Pairings Seafood, lobster, fish and white meat. Goat cheese is a

perfect match too!

## **Codes, Weights and Measures**

**UPC** 7 84585 03195 5

Units/Case 12
Unit Size 750 mL
Container bottle

**SCC** 1 07 84585 03195 2

Case Weight 34
Cases/Pallet 56
Layers/Pallet 7

\$ 30.99 USD 750mL Bottle