

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
Vinification	Wine is vinified in stainless steel tanks and it is aged on the lees for a few months. (No ML fermentation) 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
SRP	\$ 30.99 USD 750mL Bottle