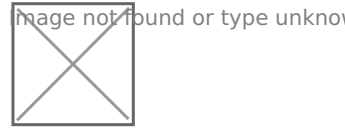


# Le Bihan Pouilly Fumé

## 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

<b>Appellation</b>	Pouilly-Fume
<b>Wine Type</b>	White
<b>Varietals</b>	100% Sauvignon Blanc
<b>Age of Vines</b>	Average 20 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	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.
<b>Production</b>	500 (9-liter cases)
<b>Pairings</b>	Seafood, lobster, fish and white meat. Goat cheese is a perfect match too!

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03195 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03195 2
<b>Case Weight</b>	34
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>SRP</b>	\$ 30.99 USD 750mL Bottle