





# **ABOUT THE ESTATE**

- Established in the 1980s, Domaine Du Bouchot was certified organic in 2009 and biodynamic in 2020.
- Antoine Gouffier has been running the estate since 2019, but has been a part of the fabric of Pouilly-Fumé since his childhood.
- Vines are planted on classic Kimmeridgian and Portlandian soils, reflecting intense minerality into the wines.
- Winemaking is minimal intervention, using indigenous yeast, stainless steel and minimal sulfur additions.
- These wines are excellent representations of a sometimes-overlooked appellation and are vibrant, elegant, and balanced.

## **APPELLATION**

Pouilly-Fumé

## **SUB-REGION**

**Upper Loire** 

## **GRAPE VARIETY**

100% Sauvignon Blanc

#### **FARMING**

Certified Biodynamic, Certified Organic

# SOIL

Kimmeridgian marls

# **VINEYARDS & VITICULTURE**

From the east-facing plot of Les Coûtes du Bout.

# **HARVEST & VINIFICATION**

Skin contact for five months without SO2. Indigenous yeast fermentation and aging for one year in two-year-old barrels with 1g/L SO2.

# **ALCOHOL BY VOLUME**

13.5

## **PACK SIZE**

12x750mL