

Marie Baron Pouilly-Fumé

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France - Loire Valley - Pouilly-Fume

Pouilly-Fumé is made from 100% Sauvignon Blanc grapes that acquire a powdery, smoky or "fumé" blue coat at the peak of maturation. This classic white has flavors of fresh gooseberry and lime with a balanced creamy and mineral finish.

RS: TA: 4,5 g/L

Specifications	
Appellation	Pouilly-Fume
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 40 years
Agricultural Practices	Sustainable
Soil type	Kimmeridgian marl.
Vinification	Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.
Production	1800 (9-liter cases)
Pairings	Oysters, shellfish, smoked or grilled fish, seafood, fresh goat cheese, poultry in a light cream sauce, and vegetable-based dishes.



Codes, Weights and Measures

UPC	7 84585 03576 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03476 2
Case Weight	32
Cases/Pallet	60
Layers/Pallet	12
ABV	12.50%
SRP	\$ 53.50 USD 750mL Bottle