

Michel Girault Pouilly Fumé Les Criots

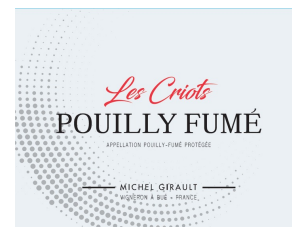
Michel Girault

France - Loire Valley - Pouilly-Fume

Color: Pale yellow color with silver highlights.

Nose: Intense nose with pronounced mineral character (flint) supported by citrus notes.

Mouth: Frank attack, fleshy mouthfeel offering richness and a touch of liveliness.



Specifications

Appellation	Pouilly-Fume
Varietals	100% Sauvignon Blanc
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	- Soft pressing of the grapes upon arrival (no skin contact maceration) - Cold settling for 24 hours at low temperature (10°C - 50°F) - Fermentation in Stainless steel tanks at controlled temperature (17°C - 62°F) - Ageing on the fine lees for 10 months > - Racking, blending, slight filtration and bottling.
Pairings	Served at a temperature of 12°C (53°F), it will accompany white meats, river-fish and sea-fish, shellfish and cheeses.

Codes, Weights and Measures

UPC	7 84585 03453 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03453 3
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 50.50 USD 750mL Bottle