

Shirley & David Maudry Pouilly-Fumé Cuvée Prestige

Shirley & David Maudry

France - Loire Valley - Pouilly-Fume

Delicate nose of vanilla dominated by citrus fruits such as grapefruit and pineapple. In the mouth, this wine has a nice balance between fruit, minerality and acidity with a long finish.

RS: TA: 4.5g/L

Specifications

Appellation	Pouilly-Fume
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	between 25 and 30 years old
Agricultural Practices	Sustainable
Soil type	clay and limestone soils
Vinification	No irrigation Harvested by machine with automatic sorting and destemming system Aged on the fine lees in French Oak barrels for 8 months. Slight filtration before bottling
Production	200 (9-liter cases)
Pairings	Aperitif, fish, seafood, oysters, white meats, spicy dishes and Asian cuisine.



Codes, Weights and Measures

UPC	7 84585 03457 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03457 1
Case Weight	38
Cases/Pallet	56
Layers/Pallet	14
ABV	12.50%
SRP	\$ 62.50 USD 750mL Bottle