

Michel Girault Pouilly Fumé La Grappe d'Or

Michel Girault

France - Loire Valley - Pouilly-Fume

Planted on 12.35 acres (5 hectares)

Color: pale gold

Nose: mineral "flint" aroma

Mouth: fruity

POUILLY-FUMÉ

APPELLATION D'ORIGINE CONTRÔLÉE

LA GRAPPE
D'OR



MICHEL GIRAULT

VINICULTEUR À BUE - FRANCE

Specifications

Appellation	Pouilly-Fume
Varietals	100% Sauvignon Blanc
Agricultural Practices	Sustainable
Soil type	Oxfordian
Vinification	Classic 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 5 months - Racking in February - Cold stabilization followed by a slight filtration - Bottling.
Pairings	Served at a temperature of 12°C (53°F), it will accompany your white meats, fish, shellfish and cheeses.

Codes, Weights and Measures

UPC	7 84585 03452 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03452 6
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 43.50 USD 750mL Bottle