



Katia Mauroy-Gauliez works with his brother Cédric since 90th century in the vineyard. the domaine is situated in the heart of the Pouilly vineyard, on the communes of Pouilly sur Loire and Saint Andelain. Wine growers since 1635 and thirteen generations, in the heart of the Pouilly vineyard. They own and cultivate fifteen hectares of Sauvignon (locally named Blanc Fumé) to produce the Appellation Pouilly Fumé Contrôlée and half a hectare of Chasselas for the Appellation Pouilly sur Loire Contrôlée. On these exceptional terroirs, the expression of them local and traditional grapes are magnified. They work daily in the vines which allows a strict and sensible control of the grapes and their development. From pruning to harvest, with de-budding or clearing in between if necessary, they look forward to the common and the most important aim : quality.



Appellation



Pouilly Fumé

Grape varieties

100% Sauvignon (locally named "Blanc Fumé")



Soil - Age of the Vineyard

The «Cuvée Riquette» is made from a selection of plots located on the soil of «caillottes», also named «criots» or more scientifically «limestones of Villiers»



Vinification

The cellars are situated in le Bouchot, on the historical site of the domaine.- Maturity control of the vines. Harvest at the most propitious times. Pressing with pneumatic wine presses which press wine very gently. Alcoholic fermentation. Resting on fermentation lees for three or four months. Aging before bottling in stainless steel tanks and epoxy covered concrete



Tasting notes

Cuvée of caillottes soil (clay-limestone or calcareous de Villiers), it is early and explosive! Of great aromatic intensity, it reveals early notes of citrus and fresh fruit in a harmony of freshness and richness.



Suggested dishes

This cuvée will perfectly pair with shellfish and fish, but also white meats (chicken with cream, veal stew) and goat or sheep cheeses.