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 (localy named "Blanc Fumé")

Soil - Age of the Vineyard
The vineyard is located on the south-east facing slopes of the Saint Andelain mound. The "Cuvée des Acoins" is a selection of the oldest vines on Kimmeridgian marls terroir, with small oysters.

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
This « cuvée « from the soil of kimmeridgian marls (limestone-clay). You need to be patient to taste its complexity which develops after a long maturation on lees. But it is more than worth it in order to appreciate its well-balanced fullness and its fruity and «flinty» aromas...

Suggested dishes
This richness on the palate allows it to go equally well with white meat dishes or even «foie gras».