Les Vignes de St Laurent l'Abbaye

The Wines

POUILLY/LOIRE AOC

POUILLY FUMÉ AOC

- Chatelain Harmonie
- Les vignes de Saint-Laurent
- Les Chailloux Silex
- Les Charmes Chatelain
- Chatelain Prestige
- Pilou

SANCERRE AOC

Français Portuguese Deutsche

Pouilly Fumé

Winemaking

Soil geology : 70% of calcareous kimeridgian and portlandian soils, 30% clay and silica. This wine comes from a historical vi-neyard from the monks of Saint Laurent abbey (12th century)
Grape : 100% sauvignon. From 25 to 30 years old vines.
Winemaking : In stainless steel tanks with temperature control during fermentation. Between 16 to 18 celsius degrees.

Tasting

Visual aspect : Bright yellow, slightly golden.
Taste and odor : fruity fragrance from the citrus and tropical fruit, melon, mango.
Shelf life : 4 to 5 years
Suggestions, pairing : white meat with cream, fish, shellfish, chesses, poultry.
Overall qualities : full wine, firm and fruity. Aromas develop slo-wer than in other lands.

Awards

Vintage	Awards
2016	Silver Medal - Sélections Mondiales des Vins du Canada 2017
2016	Silver Medal - Challenge International du Vin 2017
2017	Gold Medal - Concours Mondial du Sauvignon 2018
2017	Gold Medal - Sélections Mondiales des Vins du Canada 2018
2018	Gold Medal - Challenge International du Vin 2019

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