AP WINE IMPORTS

DOMAINE RAIMBAULT-PINEAU

Pouilly-Fumé

The Estate: A 13th-generation family estate in Sury-en-Vaux, 5 km from Sancerre, tracing its origins to Denis Raimbault, a vigneron born in 1610. Led today by Sonia Raimbault, the domaine farms 40 separate plots across the Sancerre, Pouilly-Fumé, Coteaux du Giennois, and Menetou-Salon appellations, producing Sauvignon Blanc and Pinot Noir on chalky-clay and pebbly limestone soils. Gravity-flow winemaking with native-yeast fermentation.

Location: Pouilly-Fumé, Loire Valley, France.

Vines: Harvested at the end of September, when the grapes reach optimum ripeness.

Varietals: 100% Sauvignon Blanc

Vinification: Grapes go directly to the pneumatic press and the must is extracted with great care. After racking, the must ferments for 1 month at a constant 16-18°C (61-64°F) in thermo-regulated tanks; the slow fermentation conserves the wine's aromas.

Aging: 5-6 months on fine lees; each cuvée is then blended with great care.

Tasting Notes: A fine, complex wine with notes of mineral, citrus, quince, and honey. Dry and fruity.

Food Pairing: Aperitif, starters, seafood, and foie gras.

