

Pascal Jolivet

PASCAL JOLIVET

Pouilly-Fumé 2017



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| Category: | WINE | | |
| Style: | WHITE WINE | | |
| Variety: | POUILLY FUME | | |
| Region: | LOIRE | | |
| Vintage: | 2017 | | |
| Volume: | 750ml | | |
| Vineyard: | The vineyards and winery of Pascal Jolivet are located in Sancerre - some 200kms south of Paris on the east bank of the Loire River. Pascal Jolivet has some 8 hectares of the Pouilly-Fum appellation in the villages of Tracy and Les Loges. | | |
| Vinification: | After harvest, the grapes travelled back to the winery, where they were hand sorted and then gently pressed. The juice is then fermented in stainless steel tanks using natural yeasts, at 16C for approximately 30 days. Each unique village parcel was fermented separately in order that the wine fully express their differences. Then when fermentation was complete the blended wine spent a further two months ageing in tanks before being bottled and labelled. | | |
| Appearance: | Pale yellow with a pale honey hue. | | |
| Bouquet: | On the nose you have green pear and a defined mineral-chalky note. | | |
| Palate: | The palate is alive with light citrus fruits, lemon curd and a subtle seam white peach and firm mango skin flavour. The wine has more mouth-feel and palate appeal than might be first expected from this varietal. The wine have delicate layers of flavours and personality. All nicely balanced by good fruit acidity a mineral backbone and a finesse note of gooseberry on the lingering flinty dry finish | | |
| Technical Analysis: | | | |
| Alcohol: | 12.50% | Packaging: | 12 x 750ml |
| Hancocks Product: 40981 | | | |