



## Pouilly-Fumé AOC 'Perle des gabares'

White Wine



Certified organic wine, FR-BIO-01.



### Our Gabare (Scow) story:

By the Loire, where Gabares boats sail on Europe's last wild river, carried by the winds and the currents, there is an organic vineyard. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

### The vineyard:

Appellation: Pouilly Fumé AOC

Grape variety: Sauvignon

### Wine making:

Pneumatic pressing, naturally occurring yeasts. Temperature controlled during fermentation. Racked, then matured on lees.

ABV: 13.5°

### Tasting notes:

Appearance: From pale green to yellow in colour, catching the light.

Bouquet: A balanced and very aromatic bouquet.

Taste: A good balance of well-rounded and fresh. In the finish, the wine's minerality leaves a beautiful aftertaste, for lasting enjoyment.

### Serving temperature and food pairings:

Serve between 10°C and 12°C

Serving suggestions: Firstly, this wine can be enjoyed as an apéritif. It is also the perfect accompaniment to white meats, shellfish and fish such as grilled salmon.

### When to drink:

Ready to drink now.

