

# Marc Deschamps



## Pouilly-Fumé Les Porcheronnes



### At a Glance:

- **Appellation:** AOC Pouilly-Fumé
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the "La Côte" and "Les Griottes" lieux-dits, both on the hilltop of Les Loges
- **Soil Types and Compositions:** Kimmeridgian limestone subsoils beneath limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 45-50 years
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Machine harvesting, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Blocked by naturally high acidities
- **Élevage:** 6-8 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, plate filtered
- **Sulfur:** Applied at harvest and at bottling; 30 mg/l free, 100 mg/l total

### In The Glass:

This is the most elegant and sprightly of the quartet of Pouilly Fumés produced by Deschamps, with restrained citrus notes tied to piercing minerality and lifting acidity.