

# Marc Deschamps



## Pouilly-Fumé Les Champs de Cri



### 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 2.3 ha of vines in the Champs de Cri lieu dit, near the hamlet of Les Loges
- **Soil Types and Compositions:** Kimmeridgian limestone subsoils beneath limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot. Average 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:** 8-10 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:

The "Champs de Cri" is an important parcel of 2.3 hectares known in Les Loges as the site that produces the most elegant and long-lived of the wines of this appellation. Out of respect for the complexity and depth of this wine, Deschamps bottles this wine a few months longer than his other cuvées. It is frequently marked by notes of bitter orange, jasmine and beeswax.