

Marc Deschamps



Pouilly-Fumé Vinéalis



At a Glance:

- **Appellation:** AOC Pouilly-Fumé
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 1,200-2,400 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the oldest vines in the 2.3-ha 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 and 65 years old
- **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 small barrel (15% new)
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Blocked by naturally high acidities
- **Élevage:** Wine ages in small barrel (15% new) for 8-12 months
- **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:

In the best vintages, Marc Deschamps isolates the grapes from the oldest vines in the Champs de Cri vineyard, which sits on the classic kimmeridgian marne of this region and vinifies a small amount of wine in barrel. This produces a broad, rich wine which maintains a lively acidity in the finish; it is round and fleshy with a hint of menthol and citrus on the palate.