

# POUILLY FUMÉ INDIGÈNE



Maturation on fine lees for 12 months in thermo-regulated stainless steel tanks. Neither filtration nor cold passage before bottling. Indigène was given its name because of the indigenous yeasts contained in the grapes.



Indigène a wine blended from a meticulous a parcel-by-parcel selection of Sauvignon Blanc old vines planted on a pure flinty soil-lies in the heart of the village of Tracy sur Loire.



This powerful and full-bodied wine offers minerality, finesse and elegance. The nose reveals the typical gun-flint scent of the flinty terroir in Pouilly. A great wine.



Serve at 11-12°C/ 52-54°F