



DOMAINE TINEL-BLONDELET

Pouilly Fumé & Sancerre

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Pouilly Fumé – Génétin

Origine of this cuvee

According to several historians, in the 17th century, in Pouilly Sur Loire, Génétin was the name given to the Sauvignon grape variety.

Culture

Reasoned culture, respectful of the vines, the terroir and the environment: Ploughing, organic fertilizers, no insecticide, use of Rak®

Grape Variety: 100% Sauvignon

Terroir: Villiers Limestone

Age of the vines: 35 years old

Orientation: South/South-East

Stock density: 6 400 Stocks/Ha

Vineyard surface area: 3, 8 Ha

Yield: 55 Hl / Ha

Harvest: Machine

Vinification

Natural cold settling of the must, fermentation at low temperature, pumping-over, successive stirring of the lees at the end of the fermentation. **Thermo-regulated stainless steel tanks**

Late bottling for a natural enrichment of the **fine lees**

No malolactic fermentation

Wine details

Production: 210 Hl

Residual sugars: 1, 8 g/L

Acidity: 4, 5 g/L of H₂SO₄

Alcohol: 12, 5 % vol

Wine and Delicacies

As Aperitif

Gambas or grilled cuttlefishes “a la Plancha”

Scallop Carpaccio

Salmon with lemon and olive oil

Fish “en Papillote” (red mullet, sea bass...)

Tasting

Gold color with pale-green tints

Dry and fruity, citrus notes

Aging potential: 4/5 years

Serve at 12°C

