

de Ladoucette



## BARON DE L POUILLY - FUMé 2005

The largest and most famous Pouilly-Fumé vineyards have been in the hands of the Comte Lafond and Ladoucette families since 1787. This Grande Cuvée of Pouilly Fumé is produced exclusively in the best years and from the first pressing of the estate's grapes.

### TASTING NOTES

The color is pale gold with green tints. The nose is delicate with ripe fruit such as pear and white peach. It also has complex notes of beeswax, vanilla and flint. The mouth has a fresh fruity beginning, is fleshy and robust, and has good structure. It is balanced between a fruity roundness and mineral firmness. A very long finish.

### WINEMAKING

Grapes from several vineyard blocks are hand-picked, pressed and vinified separately. After they are transported in gondolas that allow the juices to flow into a separate chamber, the grapes are pressed and the juice is held in the tanks for two to five days. The wine is matured on natural lees from three to six months, followed by the blending of the wines from the two main soils. The wine is then left to rest on the lees in glass tiled vats for eight to ten months. Bottling and storage take place five months before shipping.

*Blend:* 100% Sauvignon Blanc  
*Aging Potential:* From eight to ten years  
*Suggested Retail Price:* \$98