



## DOMAINE PAUL CORNEAU

### *Pouilly Fumé*

CUVÉE APPELLATION 10-12°C / 3-6 ANS



DOMAINE PAUL CORNEAU IS LOCATED IN THE HAMLET OF BOUCHOT IN POUILLY-SUR-LOIRE. PAUL STARTED WITH A FAMILY HERITAGE OF 5 HA OF VINES IN 1977. MRS. AND MR. CORNEAU THEN PATIENTLY COMPLETED THEIR DOMAIN WITH THE ACQUISITION OF 8 HA IN POUILLY OVER THE YEARS. THEY ARE DEDICATED WINEGROWERS WITH ENDLESS RESPECT FOR THIS PRECIOUS TERROIR. SINCE 2014, DOMAINE PAUL CORNEAU HAS JOINED THE FOURNIER PÈRE ET FILS FAMILY. WE ARE STILL COMMITTED TO CONTINUE THESE VALUES OF EXCELLENCE, RIGOR AND CARE THAT THE CORNEAU FAMILY HAS PASSED ON TO ITS WINES AND ITS DOMAIN.

**VINTAGE 2021** : 2021 was small in volume owing to some of the vines having reached a certain age. We looked for a classic style of Pouilly-Fumé characterised by its freshness and simplicity with the ultimate aim of immediate drinking pleasure.

#### HISTORY OF THE VINES AND ITS TERROIR



The 13-hectare vineyard of Domaine Paul Corneau is planted with Sauvignon Blanc. The vineyards of the domain are shared between the villages of Pouilly-sur-Loire and Saint-Andelain. The vineyard is planted evenly on 2 terroirs: fine-grained 'Barrois' limestone (Portlandian) and marls ('Kimmeridgian') terroirs. About a third of the vineyard is facing west, over looking the Loire, our 'royal river'.

#### PAIRING



Domaine Corneau's Pouilly-Fumé pairs beautifully with aromatic dishes such as seared scallops with orange, a crayfish cassalette, plancha-cooked shrimps or a lobster salad.

#### VINIFICATION



The Limestone terroir grapes are picked early while the Marleans grapes are harvested later. We maintain the greatest vigilance so that they reach the ideal maturity. Grapes are pressed at low pressure quickly after picking. Fermentation in small tanks allows us to isolate the various terroirs. The wine is aged on its fine lees until the bottling in the spring following the harvest. The fine lees aging refines the nuances and reveals the full potential of the terroirs.

#### TASTING NOTES



Pale yellow hue with golden tinges. The expressive nose opens up with notes of citrus blossom. The fresh palate is dominated by aromas of citrus fruits (lemon and lime) which give way to a pleasant bitterness on the elegant finish.

DOMAINE PAUL CORNEAU, 21 RUE LOUIS-JOSEPH GOUSSE, 58150 POUILLY-SUR-LOIRE

TÉL : +33 02 48 79 35 24