

Pascal Jolivet

Pascal Jolivet Blanc Fume

Pouilly-Fume, Loire Valley, France

2023



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 12.5

pH: 3.5

Residual Sugar (g/L): 3.55

Total Acidity(g/L): 2.94

Volatile Acidity(g/L): 0.26

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3490960200409

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are sorted on arrival at the winery and handled by gravity to preserve the purity of the fruit. After light pressing, only the first and most precise part of the juice is retained. The must is cold-settled without enzymes, then each terroir component is vinified separately in temperature-controlled stainless steel vats using natural yeasts. The wine is then blended, lightly filtered and aged for a further seven months before bottling.

Tasting Notes

Pascal Jolivet Blanc Fumé is a dry, structured Sauvignon Blanc with ripe white fruit, citrus, citrus blossom and a marked smoky mineral note. The palate is precise and chiselled, combining power with freshness and a defined mineral frame. Medium-bodied with good depth, it shows ripe citrus, white fruit and flint-led complexity. The finish is long, clean and persistent, highlighting the distinctive smoky character of the Pouilly-Fumé terroir.

Food Pairing

Pair with sushi, grilled fish, roast chicken, crab, scallops, asparagus, goat's cheese, lemon sole or smoked trout with crème fraîche.