

Pascal Jolivet

Pascal Jolivet Pouilly Fume Indigene 2023

Pouilly-Fume, Loire Valley, France



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 13.5

pH: 3.35

Residual Sugar (g/L): 1.08

Total Acidity(g/L): 3.03

Volatile Acidity(g/L): 0.3

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Pouilly-Fumé Indigène is produced from Sauvignon Blanc grown on flinty-sandy soils in the village of Tracy-sur-Loire. The vineyards face west and overlook the Loire River, a position that supports aromatic development while retaining freshness. Flint contributes the smoky, mineral character associated with Pouilly-Fumé, while sandy elements can bring finesse and aromatic lift. This cuvée offers a distinctive, site-led interpretation of Sauvignon Blanc from the Loire Valley.

Packaging Information

Barcode: 3490960190465

Case Weight (g): 900

Case Dimension (mm): L499 x W302 x H103

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are harvested by hand and pressed as whole bunches before vinification. The must is cold-settled, then transferred to temperature-controlled stainless steel vats for fermentation with natural yeasts. The wine is aged for nine months on fine lees before bottling. It is bottled without filtration or fining, preserving texture, depth and the natural character of the wine while maintaining a precise Sauvignon Blanc profile.

Tasting Notes

Pouilly-Fumé Indigène is a distinctive and textural Sauvignon Blanc, showing a generous, almost velvety palate balanced by fresh acidity and savoury mineral character. The nose suggests ripe citrus, white fruit and flint-led smoky notes. On the palate, the wine is dry, layered and refined, with mineral depth, rounded texture and a clear Loire freshness. The finish is long, savoury and precise, with excellent balance and persistence.

Food Pairing

Pair with grilled lobster, scallop carpaccio, Bresse chicken with morel mushrooms, roast turbot, crab, langoustines, goat's cheese or creamy mushroom dishes.