

Pascal Jolivet

Pascal Jolivet Pouilly Fume Les Terres Blanches 2023

Pouilly-Fume, Loire Valley, France



Packaging Information

Barcode: 3490960200485

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

Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 12.5

pH: 3.4

Residual Sugar (g/L): 3.77

Total Acidity(g/L): 2.9

Volatile Acidity(g/L): 0.32

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 Les Terres Blanches is produced from Sauvignon Blanc grown exclusively on clay-limestone soils in Pascal Jolivet's vineyards in Boisgibault. The selected plots have a southern exposure, encouraging ripeness and aromatic concentration while retaining freshness. "Terres Blanches" is the Loire name for Kimmeridgian marl, a soil type known for producing wines with structure, breadth and mineral precision. This cuvée offers a rich, terroir-specific expression of Pouilly-Fumé.

Vintage Notes

NA

Vinification

The grapes are harvested by hand and sorted on receipt at the winery. Gravity-flow handling is used to protect the natural balance of the fruit. The grapes are lightly pressed, with only the first and purest juice retained. Fermentation takes place with natural yeasts in temperature-controlled stainless steel vats. The wine is aged for eight months on fine lees, then filtered and bottled, adding texture while preserving clarity and freshness.

Tasting Notes

Les Terres Blanches is a rich and aromatic Pouilly-Fumé, showing Sauvignon Blanc from clay-limestone and Kimmeridgian marl soils. The nose offers wild flowers, ripe stone fruit and subtle citrus detail. The palate is dry and expressive, with ripe fruit, fresh acidity and a mineral backbone that brings balance and definition. Medium-bodied with a rounded texture, it finishes long, aromatic and precise, combining generosity with classic Loire freshness.

Food Pairing

Pair with roast chicken, tempura prawns, grilled cod, turbot with lemon butter, seafood linguine, goat's cheese, or vegetable dishes with herbs and citrus.