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Pouilly Fume les Sables

JEAN-PAUL MOLLET

Loire, France 

VINTAGE: 2007

COMPOSITION: Sauvignon Blanc (100)

ALCOHOL: 12.50%

VINE AGE: 50 years

TYPE: White

WINEMAKER'S NOTES:

Planted on the hillsides of Boisgibault, the average age of the vines in this vineyard are approximately 50 years old. The vineyard is very small, consisting of 1.86 acres. The yields are very low, less than 4 tons per acre, producing intense, concentrated flavors. The vineyard benefits from good exposure to the South, so the grapes ripen nicely. The sandy soil consists of Kimmeridgian Marl, a unique terroir from which "Les Sables," meaning sand, takes its name.

Ninth generation Pouilly Fumé grower, Jean Paul Mollet is passionate about the uniqueness of the soil in his vineyard, formed by particles of freshwater-fossils and sandy marl deposited by the Loire over eons. Sauvignon Blanc vines produce grapes of lively aroma in this terroir. Jean Paul's young winemaker and son, Florian, who studied oenology at Dijon, truly believes in preserving the wine's freshness and the expression of terroir. Florian is the first winemaker in the family in several generations.

Very expressive fragrance of fresh citrus and slight grassiness give the first nose a very luring appeal. Mid-palate, the fruit is lush and viscous leaning toward tangy citrus flavors and developing into an expression of minerality that is truly unique to the terroir.