



DOMAINE TINEL-BLONDELET
POUILLY FUMÉ & SANCERRE

Génetin Pouilly Fumé

Grapes:

100% Sauvignon Blanc

Vineyards:

The 3.8 hectare vineyard is south/southeast facing and located in Pouilly sur Loire. Villier limestone soils, 35 year-old vines.

Alcohol:

13% by volume

Winemaking:

Natural cold settling of the must, fermentation at low temperature, pumping over, successive stirring of the lees at the end of the fermentation. Thermo-regulated stainless steel tanks. Late bottling for a natural enrichment of the fine lees. No malolactic fermentation.

Tasting Notes:

Gold in color with pale green tints. Aromas of ripe citrus introduce elegant flavors of white peach and green apple, with a layer of minerality from the Villiers limestone soil. According to several historians, Génetin was the name given to the Sauvignon grape variety in the 17th Century in Pouilly sur Loire.

92 points Wine Enthusiast Magazine – 2018 Vintage

About Domaine Tinel-Blondelet:

More than 400 years of history and expertise is captured in each wine from Domaine Tinel-Blondelet. Representing the 12th generation of winegrowers in her family, Annick Tinel-Blondelet aims to produce wines that match her personality: authentic, honest and full of vitality. Each cuvée is made from a unique plot to preserve authenticity of terroir. The estate has been certified HVE (high environmental value) since July 2014.



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