



OUTSTANDING POUILLY-FUMÉ ESTATE



ANDRÉ & EDMOND FIGEAT

LOIRE VALLEY

Pouilly sur Loire attained AOC status in 1937 but its recognition as a vineyard region goes back to the Gallo-Roman times and more recently greatly improved upon during an extended era of use by Benedictine friars. Certainly the region's fortunes owe considerable debt to the Loire river's capacity to encourage trade.

The 6th generation at this family domaine, **André Figeat** was trained by his father Edmond, and currently tends almost 30 vineyard acres primarily planted to Sauvignon Blanc. The family vineyards include diverse terroirs in Pouilly-sur-Loire and on Côte du Nozet to the north.

Like most successful vigneron the Figeats cut no corners in their vineyards, employing the rigorous, year-round natural viticultural approach of *lutte raisonnée*. A popular choice for small yet highly conscientious, environmentally-concerned French family estates, *lutte raisonnée* is a sustainable regimen that avoids chemical herbicides, pesticides and fungicides. In their modern cellar, the Figeats use temperature-controlled stainless steel for both fermentation and aging, concisely and fully extracting and then preserving the precious Sauvignon character as well as the unique statement of each terroir.

Grown in soils of Kimmeridgian limestone, gray flint silex, and sandy clay, Figeat Pouilly-Fumé "Les Chaumiennes" is fermented with indigenous yeasts in temperature-controlled stainless. Without malolactic fermentation, the wine is aged in temperature-controlled inox, undergoing a brief and delicate filtration prior to bottling.



POUILLY-FUMÉ "Les Chaumiennes"

"Straw and honeysuckle notes give way to candied lemon zest and quince hints. The fresh, floral-filled finish shows nice length." - Wine Spectator on 2008 Figeat Pouilly-Fumé "les Chaumiennes"

Thank you for your time and for your interest in Connoisseur Wines.