

Our Cuvées CREATIVES

La Rambarde

Pouilly-Fumé
AOC Pouilly-Fumé contrôlée

Domaine
**LANDRAT
GUYOLLOT**
Delicate *Creation*
MADE IN LOIRE, FRANCE

Profile

Grape : Sauvignon Blanc known locally as "Blanc-Fumé".
Degree : 12.5 % vol.
Vineyard : 14 ha.
Soils : blend of different terroirs.
Production : 60 000 bottles.
Vinification : Static cold settling prior to alcoholic fermentation in temperature-controlled stainless-steel vats.
Conservation : between 3 and 5 years.
Service temperature : from 10 to 12° C.

Tasting note

This is a grand classic of the Pouilly Fumé appellation. It is the product of a blend from different terroirs (marl, limestone and flint).

With its straw yellow colour and green tints, our Pouilly Fumé 'La Rambarde' entices as soon as the nose approaches the glass, with its whirlpool of typical Sauvignon Blanc aromas, notably box-tree and broom. In the mouth, citrus flavours (grapefruit, lemon) makes it a lively, beautiful balanced wine.

Food pairings

An immediately pleasurable wine, our Pouilly Fumé 'La Rambarde' is the perfect table guest as soon as Spring returns, making a gourmet partner with freshwater fish, like a classic white butter pike or grilled trout, but also with salmon 'rillettes', sushi, or a crab and pasta salad for more contemporary tastes.

It is a start-to-finish wine... from aperitif, followed by fish dish, concluding very nicely with a small, round, savoury Chavignol goat cheese, locally produced on the other bank of the Loire, that just pops in the mouth.

A wine... a story

"La Rambarde" is inextricably linked to the vinous history of Pouilly-sur-Loire. In fact this term refers to the flat-bottomed boat used in days gone by to transport wine to Paris via the Loire, the Briare Canal and the Seine. The engraving, which was inspired by the 18th century Watteau-style "fêtes galantes", evokes a certain style and sophistication.

It is different, too...

A meal at home prepared with love, with fine fresh produce? You can count on this wine to assure UNANIMITY among your guests throughout the meal!

