

## Domaine Lebrun Pouilly Fume



### **Description:**

Domaine Lebrun Pouilly-Fumé is a classic Loire Valley Sauvignon Blanc from vineyards overlooking the River Loire near Pouilly-sur-Loire. Pale straw in colour, the wine shows a crisp, focused style with bright fruit and a distinctly dry, mineral profile. Careful temperature-controlled fermentation preserves freshness and purity, resulting in a wine that balances citrus-driven energy with subtle smoky nuance.

### **Tasting Notes:**

Lemon, Grapefruit, Green Apple, Flint, White Flowers, Clean Mineral Finish

**Allergens:** Contains sulphites.

### **Dish Pairing:**

- Goat's cheese, particularly Crottin de Chavignol
- Grilled sea bass or trout
- Shellfish and oysters
- Light vegetable dishes or salads with citrus dressing

### **Talking Point:**

The term "*fumé*" refers to the characteristic smoky, flinty note often found in wines from Pouilly-Fumé, influenced by the region's silex (flint-rich) soils. Domaine Lebrun's vineyards sit close to the Loire River, where reflected light and cooling breezes help Sauvignon Blanc retain its tension and precision, giving the wine its hallmark freshness and clarity.