



Domaine
Roc de l'Abbaye

2022 POUILLY-FUMÉ BLANC

POUILLY-FUMÉ

APPELLATION Pouilly-Fumé

VARIETAL COMPOSITION
100% Sauvignon Blanc

SUSTAINABILITY The estate's sustainable development initiatives are implemented from vine to glass and focus on preserving the ecosystem, delivering quality and maintaining local heritage. HVE and CSR certified. Vegan.

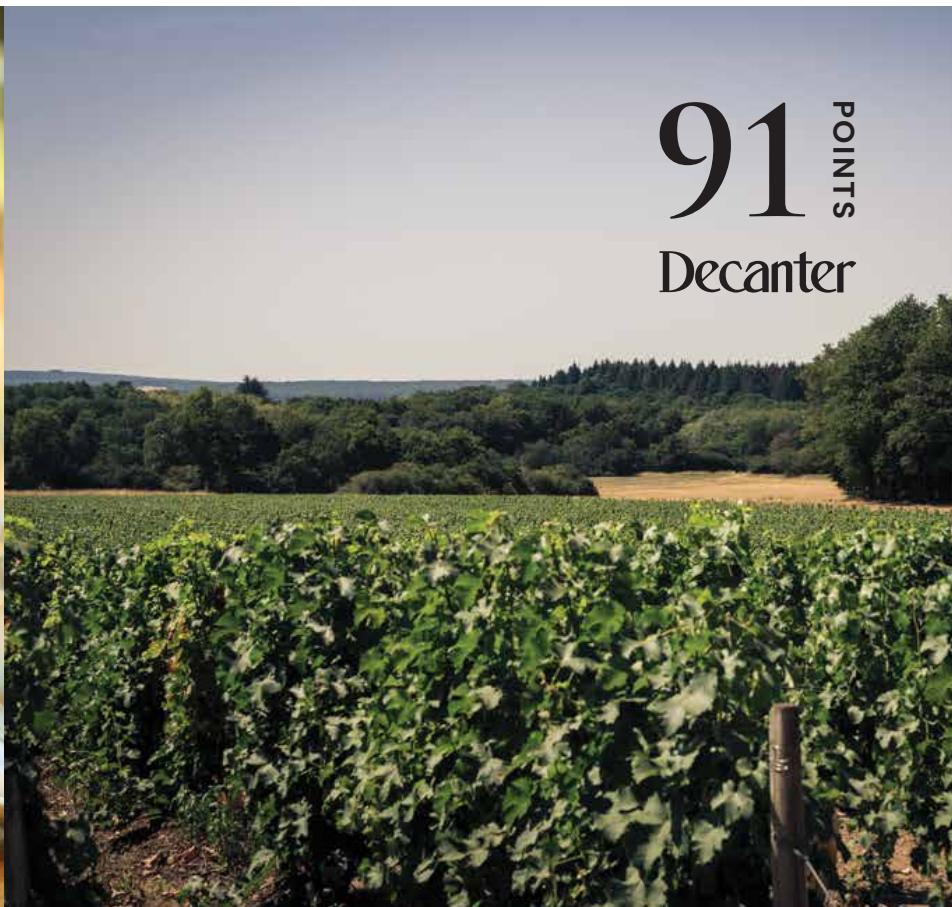
AGING 6 months on lees with frequent stirrings to conserve aromas and freshness; no oak

PRICE

“Vibrant apple, nettle and yellow plum notes with a mineral edge; complex and rich with a long, pear drop finish.”

— DECANTER

This Pouilly-Fumé is an authentic expression of this appellation with its silky texture and compelling freshness, minerality and citrus character. The grapes are from estate vineyards that have been owned and farmed by the Mollet family for over 300 years.



91 POINTS
Decanter