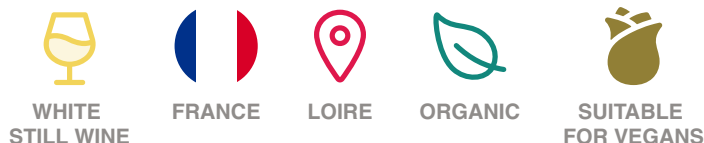


Château Favray

Pouilly-Fumé 2024



TASTING NOTE

Clean, crisp Sauvignon Blanc from the grape's Loire home, this is scented with fresh grass, limestone and citrus and both stone and fruit follow the wine onto the tongue.

VINIFICATION

Vinification is in stainless steel with controlled temperature. Traditionally the wine does not make any malolactic fermentation. Bottling only starts from July following the harvest.

FOOD MATCHING

The Pouilly Fume acute; Château Favray goes particularly well with shellfish, grilled and smoked fish, white meats, asparagus, and cheese, notably goat cheese.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	25046124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.15
TOTAL ACIDITY	4.61g/l Tartaric
RESIDUAL SUGAR	0.68g/l
SKU	25046124