



OUTSTANDING WHITE LOIRE ESTATE



## ANDRÉ & EDMOND FIGEAT

LOIRE VALLEY

Representing the sixth generation to oversee this family domaine, André Figeat was trained by his father (Edmond) and currently tends almost 30 vineyard acres predominantly planted to Sauvignon. The vineyards include diverse terroirs in Pouilly-sur-Loire and on Côte du Nozet to the north.

Employing a rigorous, year-round natural viticultural approach, the Figeats follow *lutte raisonnée*, a sustainable regimen that avoids chemical herbicides, pesticides and fungicides. In their modern cellar, the family uses temperature-controlled stainless steel tanks for both fermentation and aging, extracting and preserving the Sauvignon character of each Pouilly-Fumé terroir.

100% Sauvignon Blanc, Figeat's Pouilly-Fumé "Les Chaumiennes" is fermented with indigenous yeasts in temperature-controlled stainless. The wine sees no malolactic fermentation, remaining in temperature-controlled inox until filtering (light) and bottling.

In exceptional vintages, Figeat releases the prestige Pouilly-Fumé "Les Chailloux" produced from the estate's oldest vines planted to flinty silex soils with large stones. Half the total Chailloux production (500-60 cases) is aged in barrel.

### 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 the 2008*

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