Harvested on the best limestone slopes in the appellation blessed with southwestern exposure, this cuvée is a true thoroughbred and the most characteristic of our wines. Les « Cris » is the local term used to describe a parcel of vines planted in caillotes or pebbly limestone soil.

Extraordinarily elegant, when young this wine possesses aromas of fruits (pineapple, citrus, peach) and mineral tones. After 1 or 2 years the aromas refine and become more and more marked by the minerality of the terroir.

On the palate, Les Cris is powerful, well-structured and very rich. Excellent balance is achieved due to the perfect ripeness of the grapes at harvest.

Les Cris Pouilly-Fumé is at its best served with fish, especially fish in sauce (goatfish, pickerel, pike, etc.). Its also a fine accompaniment to an assortment of cured meats, and of course a natural companion with fine goat cheese.

**Technical Information**

- **Grape Variety:** Sauvignon Blanc.
- **Age of vines:** 20 to 30 years-old.
- **Soil:** « Caillotes » (pebbly limestone soil).
- **Vineyard Management:** The vineyard is plowed several times during the year. The vines are disbudded and leaves thinned to naturally control yield and maximize grape exposure to sun and fresh air.
- **Exposure:** Southwest.
- **Vinification:**
  - Immediate pressing with pneumatic press, no prefermentation maceration.
  - Static racking of the must, thermoregulated fermentation using indigenous yeasts to highlight the qualities of our terroir.
  - Long maturation in the vats on fine lees with periodic pumping over of the lees in the vats to « feed » the wine.
- **No malolactic fermentation** in order to preserve its freshness.
- **Analysis:** (varies according to vintage)
  - Degree alcohol: 12.5° to 13°
  - Total acidity: 4.5 to 5.5 g/l
  - Residual sugars: 1 to 2 g/l
  - SO2 free: 20 to 25 mg/l

- **Press:**
  - Guide Hachette (each year since 1995, Coup de Cœur 2001 and 2012)
  - Les meilleurs vins de France Gault et Millau 2011
  - Guide Bettane et Desseauve 2010
  - Guide Gilbert et Gaillard
  - 91/100 Wine Advocate 2009
  - Revue du Vin de France
  - Feinschmecker
  - The Wine Review
  - Vino Magazine 2005
- **LOIRE VALLEY WINE AWARD :**
  - Liger d’or (gold medal) 2009
  - Silver medal 2010
- **Ideal serving temperature:** 10° C