

Loire white wines

POUILLY-FUMÉ

Domaine Raimbault-Pineau 2023

Pouilly-Fumé

The wine has a lemon yellow color of medium intensity. The nose offers precise lemony aromas (lime, lemon zest, lime zest, candied grapefruit), a racy minerality (limestone, touch of smoke of flint in the background), as well as airy notes of juicy green apple, tangy apricot, acacia and elderflower. The palate offers a dense and fragrant attack, but with plenty of freshness. It expresses in particular the aromas of ripe white peach, apricot, crushed green apple, ripe lemon and candied grapefruit. In the mid-palate, we feel good bitterness of grapefruit and lime, the racy minerality of limestone and gunflint, as well as floral notes of acacia and elderflower. The finish is juicy, even gourmand, with a certain roundness of white peach and the sweetness of candied lemon peel. Good persistence on the palate, with refreshing acidity.

Score : 15.5+/20 (91/100)

Domaine Raimbault-Pineau, Les Lumeaux 2022

Pouilly-Fumé

The wine has a pale lemon yellow color with light golden highlights. The nose is expressive and offers pronounced mineral aromas of dry limestone rock, smoke of gunflint, as well as notes of varied citrus fruits (yellow lemon, bitterness of lime and grapefruit). We also find a fragrant floral bouquet (acacia, chamomile, dried linden, a sweet touch of apple blossom) as well as a touch of honey and wax. Then, we find notes of lemon zest, passion fruit and gooseberries. The palate is tasty, expressive and complex. On the attack, we find notes of lemon zest and grapefruit, a very light vegetal touch of green beans (which brings freshness), a distinguished minerality (limestone, saline and slightly smoky). In the mid-palate, the wine expresses notes of chamomile, linden blossom, acacia and apple blossom, combined with a touch of infusion and chamomile. The finish is fresh, lively, slightly vegetal (note of green beans), bitter (grapefruit) and iodized on the finish. Concentration, complexity, good persistence and sapidity.

Score : 16+/20 (92-93/100)

Clément & Florian Berthier, Pouilly-Fumé 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose is gourmand and fruity. It expresses the aromas of white peach, yellow peach, tangy yellow plum, apricot, gooseberries, passion fruit and ripe citrus fruits (fresh lemon, candied lemon, grapefruit), combined with elegant floral scents of acacia, apple blossom, honeysuckle) and a delicate mineral touch of limestone and smoke of gunflint. The palate is fruity, with a delicious and round attack, with notes of ripe stone fruits (yellow peach, white peach, apricot), ripe citrus fruits (lemon, grapefruit), candied lemon, fruit of the passion fruit and gooseberries in the background. We also find notes of white flowers (acacia, apple blossom), the liveliness and tanginess of lime, as well as a mineral, smoky and chalky touch, accompanied by a good bitterness of grapefruit, which we find on persistence. A juicy wine, with concentration and gourmandise, as well as a lively and chiseled touch, typical of Sauvignon Blanc. Lots of flavors, good persistence on freshness and salivating acidity.

Score : 16/20 (92/100)

Michel Redde et Fils, Petit F... 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose first expresses tangy notes of fresh citrus fruits (yellow lemon, lime, grapefruit juice) and green apple, which are then completed by notes of passion fruit, white peach, as well as a touch of honeysuckle, limestone and a smoky hint of flint in the background. The palate is generous, fleshy, slightly honeyed (chestnut honey with its good bitterness). The attack is round, fruity, with notes of yellow peach and apricot, balanced by an acidity of lime and yellow lemon peels. The finish is persistent, floral (honeysuckle, apple blossom) and mineral (limestone and slightly smoky). Good persistence on the palate, with gourmandise of stone fruits and citrus jam.

Score : 15.75/20 (91-92/100)

Eric Louis, Pouilly-Fumé 2023

Pouilly-Fumé

The wine has a pale lemon yellow color, with green reflections. The first nose expresses notes of tangy exotic fruits (passion fruit, kiwi), associated with aromas of yellow lemon, green apple and green plum, which appear in the second nose. We also find a mineral touch of smoky hint of flint, a hint of fresh almond and acacia in the background. On the palate, the wine is lively, chiseled and tangy, and at the same time juicy and round. It expresses notes of lemon zest, a touch of passion fruit, white peach, apricot and gooseberries, combined with notes of green apple and green plum. The finish is moderately persistent, lively, slightly mineral (flint) and honeyed, with a salivating acidity. A pleasant and refreshing wine.

Score : 14.75/20 (88-89/100)

Jean-Max Roger, Cuvée « Les Alouettes » 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose is bright and expressive, with pronounced notes of passion fruit and gooseberries (which dominate the nose), complemented by a flint minerality. After aeration, the wine expresses aromas of juicy white peach, lemon juice, a hint of white melon and fresh mango. The palate is tense, vertical and precise, with a sharp acidity and a racy minerality (limestone, a smoky hint of flint). It expresses the flavors, which reflect the aromas on the nose (gooseberries, passion fruit, white peach, white melon), complemented by notes of fresh quince and acacia. The finish is long, chiselled, with a lively acidity and a delicate bitterness of grapefruit and notes of passion fruit on the persistence. A beautiful expression of terroir and typicality.

Score : 16.25+/20 (93/100)

Jean-Pabiot et Fils, « Kiméride » 2022

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose expresses a distinguished minerality (limestone, dry stone and a slightly smoky touch of flint), pronounced aromas of passion fruit, kiwi, gooseberries, as well as notes of crushed green apple, white nectarine and elderflower, combined with a delicate hint of toast in the background. The palate offers concentration, density and a lively and salivating acidic structure. We find flavors of gooseberry, passion fruit, tangy kiwi, green apple skin, crushed green apple, as well as a touch of elderflower and a racy limestone and smoky minerality. In the finish, we also have a refreshing and pleasant vegetal (cucumber) and herbaceous (cut grass) touch, wrapped in the gourmandise of white peach.

Score : 16.5/20 (93/100)

Domaine de Fontenille, Maudry Père & Fils 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose is reserved, but after aeration, it expresses chiselled aromas of citrus zest (yellow lemon zest, lime zest), grapefruit, green apple, kiwi and gooseberries, complemented by a sweet touch of white currant and white peach. After aeration, we also find a delicate limestone and floral touch (acacia). The palate is airy, light and fluid in a good way. The mid-palate is fragrant, round and balanced by bitterness of grapefruit and lime. We also find notes of green apple, kiwi, gooseberry, a hint of passion fruit, a dry mineral touch (limestone), as well as notes of smoke in the background and acacia. The finish is fresh, chiseled, with good bitterness and sharp acidity.

Score : 15+/20 (89-90/100)

Jean Pabiot, Domaine des Fines Caillottes 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose is fragrant and expressive: we find notes of passion fruit, gooseberry, white peach, green apple, candied lemon zest, as well as exotic notes of fresh pineapple and green mango, associated with a limestone and smoky mineral framework of gunflint, linden and dried acacia. The palate is gourmand, juicy and enveloping, while remaining fresh and tangy. It expresses notes of passion fruit, gooseberries, crushed green apple, yellow lemon, lime, as well as white flowers (acacia, elderflower) and white peach. The finish is straight, chiselled and



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tangy; with notes of lemon zest, green apple skin and grapefruit. We also find a mineral touch of limestone and gunflint. Good persistence in the mouth with lots of freshness.
Score : 15.25/20 (90/100)

Michel Redde et Fils, Majorum 2022

Pouilly-Fumé

The wine has a pale bright lemon yellow color. The nose is subtle, discreetly toasted and spicy. On the first nose, we find aromas of toasted hazelnut, toasted wood and apricot kernel in the background, a fine touch of vanilla, saffron and ground cumin, as well as notes of crushed lemon zest and zest of grapefruit. Then, the wine expresses the aromas of fresh apricot, white peach, green apple, green pear and Meyer lemon. We also find a herbaceous touch reminiscent of laurel, a hint of wax and honey and wild white flowers. The palate is chiselled and savoury. The attack is straight, tangy, with notes of citrus (lime, yellow lemon, grapefruit) and green fruits (green apple, tangy green pear). In the mid-palate, we find the roundness of white peach and apricot, associated with notes of wax, honey and dried white flowers, lime blossom, chamomile. Then, the wine expresses a mineral framework (limestone), a fine spicy, woody and lactic touch (vanilla yogurt, toasted hazelnut, ground cumin, saffron in the background). The finish is long, lively and tangy, with juiciness and freshness of tart stone fruits.

Score : 16.25/20 (92-93/100)

Michel Redde et Fils, La Moynerie 2022

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose is aromatic and gourmand, even exotic. It expresses notes of gooseberries, passion fruit, white melon, white peach, as well as candied Meyer lemon, grapefruit, green apple and green plum. The second nose is elegant and floral: we find scents of apple blossom, linden, acacia, as well as flower honey and a subtle, but perceptible minerality (limestone, clay). The palate offers sapidity, gourmandise, good bitterness and freshness. On the attack, we find the flavors of white peach, crunchy apricot, lemon zest and green apple, combined with tangy touches of passion fruit and gooseberries, as well as notes of honey, wax, apple blossoms and acacia. The finish expresses a subtle limestone minerality, good bitterness and salivating acidity. Liveliness, juiciness, straightness and good persistence.

Score : 15.75+20 (91-92/100)

Régis Jouan, Pouilly-Fumé 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. At first nose, we find the expressive minerality (smoke of gunflint, limestone), associated with tangy aromas of fresh citrus fruits (lemon, lime, grapefruit zest), green apple, green plum and acacia. The palate is straight, distinguished and mineral. The attack expresses notes of limestone, flint, associated in the mid-palate with chiselled flavors of crushed lime, lime zest, yellow lemon and green apple, as well as notes of white flowers (acacia, hawthorn). The finish is airy and offers lightness, fluidity and a salivating acidity.

Score : 14.5/20 (88/100)

Domaine Serge Dagueneau & Filles, Tradition 2023

Pouilly-Fumé

The wine has a pale lemon yellow color. The nose offers notes of exotic fruits (passion fruit, a touch of green mango, fresh pineapple), citrus (grapefruit, lemon zest), gooseberry, green apple, associated with a floral touch of acacia and a slight herbaceous hint (blackcurrant leaf). On the second nose, we also find a delicate limestone minerality. The palate offers a lively, sharp and tangy attack, with a more expressive limestone minerality than on the nose. The flavors are lemony and chiselled: we find notes of gooseberry, green apple, yellow lemon, lime, green apple and passion fruit, which are complemented by notes of blackcurrant leaf and acacia on persistence. The finish also expresses a limestone minerality with a touch of flint smoke and a salivating acidity. Energy and typicality.

Score : 15.25/20 (90/100)

Domaine Serge Dagueneau & Filles, Les Chaudoux 2022

Pouilly-Fumé

The wine has a pale lemon yellow color. The first nose is herbaceous and mineral. It expresses aromas of blackcurrant leaf, green beans in the background, as well as limestone. The second nose reveals notes of flint, citrus (lime zest, grapefruit), green apple, passion fruit and green mango. After aeration, we also find aromas of linden and acacia. The palate expresses tangy notes of citrus (grapefruit, lime), green apple, gooseberry and passion fruit, combined with herbaceous notes of blackcurrant leaf and green bean, as well as a slightly dry limestone and flint minerality, linden and acacia. The finish is persistent, lively and juicy. The wine expresses flavors of white peach and gooseberries on persistence, accompanied by a good bitterness.

Score : 15.25+20 (90-91/100)

Domaine Serge Dagueneau & Filles, La Léontine 2022

Pouilly-Fumé

The wine has a pale lemon yellow color. The aromas on the nose are gourmand, ripe, slightly sweet. We find in particular the aromas of candied lemon peel, fresh pineapple, passion fruit, gooseberries, as well as grapefruit and orange zest. The wine also expresses aromas of apple blossom, elderberry syrup, yellow peach, vanilla in the background, fresh hazelnut, honey and dried lime blossom. The palate is tangy, chiselled, with an attack on citrus flavors (candied lemon peel, lime zest, grapefruit) and a salivating acidity. In the mid-palate, we find exotic fruits and tangy but gourmand stone fruits (white peach, crunchy apricot, passion fruit as well as gooseberries), a touch of fresh hazelnut, honey and lime blossom. The finish is quite persistent and offers good bitterness, as well as a chiselled touch of blackcurrant leaf and minerality of limestone. Accuracy, freshness and a distinguished minerality.

Score : 15.25+20 (90-91/100)

Caves de Pouilly-sur-Loire, La Mariée 2022

Pouilly-Fumé

The wine has a pale lemon yellow color, with green reflections. The nose is lively and tangy, with expressive aromas of fresh citrus (grapefruit, lime), green fruits (gooseberry, green apple), blackcurrant buds and green beans in the background. We also find delicate notes of flint and limestone, as well as a touch of hawthorn. The palate is tangy and airy. It expresses notes of varied citrus fruits (lemon, lemon zest, grapefruit), green apple, a touch of gooseberry and green plum, as well as minerality of limestone and floral hint of hawthorn and acacia. The finish is persistent, precise and tangy, with salivating acidity and a slightly drying touche of minerality of limestone. We also find a good vegetal touch of green beans on the persistence.

Score : 15.25+20 (90-91/100)

Caves de Pouilly-sur-Loire, Tonelum 2019

Pouilly-Fumé

The wine has a lemon yellow color of medium intensity. The nose is aromatic, concentrated and complex. At the beginning, it expresses the tangy and gourmand notes of candied lemon peel, fresh hazelnut, a hint of caramelized almond, a touch of nutmeg and vanilla. We then find the aromas of crushed lemon, white peach, apricot, passion fruit, honey, apple blossom, infused lime blossom, as well as a smoky hint of flint. The palate offers a round and tasty attack, with gourmet notes of yellow peach, ripe apricot, green plum. Then, we find the flavors of honey, wax, fresh hazelnut, fresh wood in the background, toasted almond, infused lime blossom and acacia. The finish is complex, sapid and dense. Good persistence on the palate, with a pleasant bitterness, a sharp acidity, a racy minerality (a touch of flinty smokiness) and notes of juicy fresh fruit, enveloped in a delicacy of flower honey. Beautiful complexity, concentration, certain richness on the palate and a lot of liveliness.

Score : 16.5/20 (93/100)

Pauline Pabiot, Lâcher Prise 2022

Pouilly-Fumé

The wine has a pale lemon yellow color, with golden reflections. The nose is gourmand, slightly sweet. It expresses notes of juicy and fleshy stone fruits (yellow peach, apricot, a touch of yellow plum), associated with aromas of grated lemon zest, grapefruit zest, kaffir lime, as well as tangy touches. passion fruit, gooseberry, a hint of flower honey, hay in the background, a floral bouquet (lime blossom, honeysuckle), as well as an expressive minerality (smoky hint of gunflint, a touch of limestone and chalk) and a touch of fresh hazelnut. The palate is savoury, expressive, and offers tangy citrus notes (lime, a smoky touch of bergamot, yellow lemon, kaffir lime), as well as the gourmandise of stone fruits found in the mid-palate (yellow peach, apricot). We also sense a distinguished minerality (limestone, flint smoke) and a floral touch (fresh lime blossom, chamomile infusion) and honeyed notes on the finish (flower honey, a hint of wax). The finish expresses salivating acidity, as well as notes of skin of green apple and a grassy, vegetal touch of green beans that add liveliness to the wine's profile.

Score : 15.25/20 (90/100)

Domaine Masson-Blondelet, Minéralite 2023

Pouilly-Fumé

The wine has a pale lemon yellow color, with green reflections. The nose is airy, subtly mineral. It expresses notes of green apple, lime zest, crushed lemon, grapefruit, as well as limestone, gooseberry and white flowers (acacia, elderberry). The palate is lively, chiselled, slightly herbaceous on the attack. It expresses notes of blackcurrant leaf, gooseberry, green apple, lime and yellow lemon, as well as acacia. The finish is persistent, mineral (with limestone and smoky notes of flint). The acidity is salivating and sharp. Lots of vivacity in this straight and chiselled wine, with expressive citrus notes on the persistence.

Score : 14.75/20 (88-89/100)