

DOMAINE SEGUIN - *Pouilly Fumé* *History and Presentation*

History of the Domain

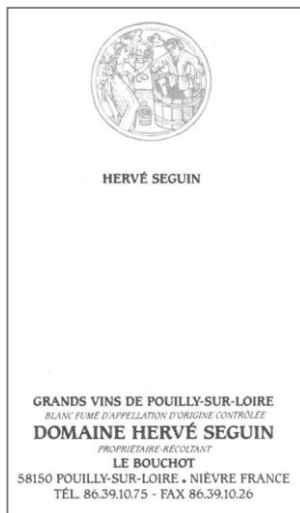
In the 19th century, our cellar was located in « Les Berthiers », vineyard village at the foot of Saint Andelain hilllock. The 1,50 hectares Domain belonged to the Roumier Family for several generations.

In 1905, Mrs Berthe Roumier, the only descendant of the family, married to Ernest Seguin. At the beginning of the century, she bought some vines and a cellar in "Le Bouchot" (vineyard village which is also reputable in Pouilly).

This extension allowed at the same time a diversification in terms of terroirs. Now the three sorts of soils are present in the Domain : Limestone, Kimmeridgian Marls and Flint. Nowadays, the specificity of our wines comes from this diversification which brings more complexity and finesse.



During the 20th century, Raymond Seguin and after him Hervé Seguin have carried on the tradition and the work of their father and grand-father while selecting the best soils.



The Domain was expanded step by step, the size of the vineyard increasing progressively from 1,50 hectare to 12 hectares, exclusively planted of Sauvignon grapes and "Pouilly Fumé AOC".

In 2000, after several vinifications conducted in Bourgogne and New Zealand, Philippe Seguin (sixth generation) came back in Pouilly to work in the familial Domain, thus showing that the passion for the vineyard is always preserved in the family.



The philosophy of our Domain (of 20 hectares nowadays) is unchanged : to do our best to respect the differences of the terroirs and sublimate the complexity of our wines.



Our tasting cellar allows our individual customers to discover our wines at the family estate, 7 days a week. Our wines are also available all over France in wine shops and restaurants.

Furthermore, our wine production is well exported around several countries : England, Germany, Switzerland, The Netherlands, Belgium, Italy, Sweden, Canada, Australia and Russia.

Our know-how



The Vine is a rustic plant whose fruits remain fragile and very sensitive to the climate. This is especially the case for our grape variety “Sauvignon blanc” (locally called “Blanc Fumé”). Only a close and careful observation of the vines enables to preserve the quality of the grapes vintage after vintage.

Our soils are ploughed or grassed regularly in order to enhance soil life and to allow a better rootage of our vines.



*We carry out all the works in the vineyard ourselves (pruning, disbudding, tying-up,...). This close daily contact allows us to limit the number of phytosanitary treatments. We obtained the **HEV** certification level 3 (High Environmental Value).*

Once the quality of the grapes preserved, the date of the harvest remains to be decided (the first day of the harvest is called “ban des vendanges”).

Before the estimated date of the harvest, grape berry samplings are done several times in our 22 vineyard plots, in order to follow the development of the maturing process. In addition to analysis of sugar contents, pH and acidity, the degustation of the different grape juices is necessary to determine the optimal aromatic maturity of each vine.



The Sauvignon grape variety requires a special attention during this period. As soon as the grapes are harvested, they are delicately pressed in order to preserve all the aromatic potential.



Our cellar is built on three levels so that we can use gravity, thus limiting the different pumping operations, which can cause phenomena of oxidation.



After the settling of the juices, the alcoholic fermentations are conducted in thermoregulated stainless steel tanks : a maximum temperature of 17°C is maintained to preserve the fruity aromas of the wine.

The alcoholic fermentation lasts between three and five weeks. Then the wine is raised on its fine lees for three to six months. We define the duration of this maturation during the weekly tastings of the different "Cuvées".

The wines are then racked and blended, allowing the expression of the complexity of the different terroirs. A light filtration is carried out before the bottling, conducted at the property in our winery.

Our Wines

Pouilly Fumé « Domaine Seguin »



This Cuvée is a blend of the three terroirs of our Domain : limestone / kimmeridgian marls (45% / 40%) and flint (15%). This wine reveals all the complexity and all the flavors of the Sauvignon blanc. It gives off citrus fruits and white flowers aromas. The mouth is ample with a hint of minerality (typical “gun-flint” aroma).

To be savoured with : smoked salmon, fishes, goat cheese, aperitif.

Pouilly Fumé « Cuvée Prestige »



This Cuvée is elaborated with old vineyard plots (40 years old) planted in the three different terroirs (about one third of each : marls, limestone and flint). Thanks to this diversity of terroirs, the tasting of this wine reveals complex aromas : fruitiness (limestone), roundness (marls), and minerality (flint). The wine expresses a nice salinity with iodine flavors. Citrus aromas are balanced by notes of white peach and white flowers.

To be savoured with : shellfish, oysters, fishes and white meat with sauce.

Pouilly Fumé « Le 3 »



This is our *third* Cuvée, created after the birth of our *third* child and reflecting the *three* terroirs of our Domain. The maturing in 500 liters oak barrels reveals the typicity of this wine. The mouth is very ample, the wood remains discreet (notes of roasted almond, vanilla) and blends pleasantly with the fruitiness of the Sauvignon.

To be savoured with : white meat, “Comté” cheese, aperitif.