

Fleur des vignes

Pouilly Fumé



Mallorie Pabiot - Winemaker

Coming from a plot that I have been working for 3 years in biodynamic, this wine is the result of a personal commitment to ecology and nature. Since July 1, 2020, we have officially launched the conversion of the estate to organic agriculture. Indeed, I defend the reduction of waste, the recycling of materials, the consideration of our carbon footprint. I sincerely believe that there is no small action, we can all act on our scale. The primary goal of this "Fleur des vignes" cuvée is to replace the bee at the center of attention. I wanted to use my end product, the wine, to alert on the current situation of bees.

This Pouilly Fumé made from the Sauvignon grape is well tasted around 10-12 °C and goes wonderfully with seafood and shellfish, as well as white meats and goat cheese.

« **Bees are essential to our ecosystem** »

THE VINE BECOMES A HONEY PLANT

During flowering, the vine flower appears. This is when the vine becomes a honey plant. The bee will come to forage on the flower, as the photo opposite shows.

Flowering lasts only a few days. This phenomenon is therefore ephemeral, but essential! Bees are essential to our ecosystem.



The cap

Nomacorc Select Green 300. It is made from sugar cane derivatives with a negative carbon footprint.



The box

In kraft, the 6 bottles are "lying". It reminds us the bee which forages on the flower of the vine.



The label

The paper is made from 30% recycled fibers. You can see them on paper.