Pouilly-Fumé

Domaine Lebrun

Classic Loire Sauvignon Blanc with bright citrus, flinty minerality and a delicate smoky finish.

Country	France
Region	Loire Valley, Pouilly-Fumé AOP
Grapes	Sauvignon Blanc
Vintage	2025
Alcohol	13% ABV
Bottle size	750 ml
Style	White, dry, crisp and flinty



Tasting note

Bright citrus and a subtle smoky note lead into a crisp, mineral palate. There is enough rounded texture to balance the lively acidity, giving this Sauvignon Blanc both freshness and substance. The finish is long and gently flinty, particularly well suited to goat's cheese and simply cooked fish.

The producer

Laurent Lebrun runs his family's nine-hectare estate on the slopes of Saint-Andelain. After training in Montpellier and working in Australia, he built his career at Château Olivier in Bordeaux. Back at the family domaine, his focus is on classic Pouilly-Fumé that reflects the area's distinctive flinty clay soils.

Winemaking

The Sauvignon Blanc grapes are gently pressed before fermentation in temperature-controlled tanks at 16–18°C. The wine then matures on its fine lees for around five months in stainless steel and large oak vessels. This builds texture and length while retaining the citrus fruit and freshness of the variety.

Food pairing

Goat's cheese tart, grilled white fish, smoked salmon or asparagus risotto.