

# POUILLY-SUR-LOIRE

## 2025



<b>GRAPE VARIETY</b>	Chasselas
<b>SOIL</b>	Clay-limestone, Flinty clay.
<b>VINE GROWING</b>	Sustainable viticulture, respectful of the environment, wildlife and our terroirs. Our soils are being increasingly tilled by hoeing in order to limit the use of weedkillers. We apply organic fertilizers and we use grass cover between the rows to favor the development of micro-organisms.
<b>WINEMAKING</b>	Mechanical harvesting followed by pneumatic pressing. Afterwards, settling and yeasting (alcoholic fermentation), maturing for 6 months on lees in thermoregulated stainless steel vats, followed by fining, filtration and bottling.
<b>CELLARING</b>	3 year
<b>TASTING</b>	10 - 12 °C (50 – 54 °F)
<b>COLOR</b>	White gold with silver reflections
<b>PERFUME</b>	From the very first impression, the nose stands out with a beautiful floral intensity, dominated by notes of rose and orange blossom, intertwined with aromas of juicy pear and white fruits. With aeration, the bouquet reveals aromas of nuts (pistachio), combined with scents of ripe yellow fruits such as apricot, with mineral hints.
<b>TASTE</b>	The attack is fresh. The floral notes perceived on the nose reappear, evoking peony, accompanied by white fruits such as pear and apple. The structure is fluid. The finish is marked by citrus notes, enhanced by a slight bitterness and zesty aromas.
<b>FOOD &amp; WINE PAIRING</b>	Sea bream ceviche with citrus fruits, Poached guinea fowl thighs in Thai broth, Grape fritters.