

POUILLY-SUR-LOIRE

2021



GRAPE VARIETY	Chasselas
SOIL	Clay-limestone, Flinty clay.
VINE GROWING	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.
WINEMAKING	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.
CELLARING	3 year
TASTING	10 - 12 °C (50 – 54 °F)
COLOR	Pale golden yellow color with golden reflections.
PERFUME	Notes of dried fruits, especially hazelnuts. When aired, the nuts intensify : grilled almond and pistachio associated with notes of fruit such as pear or baked apple. A floral background dominated by jasmine and lily of the valley adds to the ensemble.
TASTE	Fat and voluminous on the attack, the palate ends on lemon. A slight bitterness associated with the note of toasted almond lingers on the finish. The floral notes perceived on the nose are also present and bring complexity.
FOOD & WINE PAIRING	Italian-style veal, Butternut, beet and feta carpaccio.