

# POUILLY-SUR-LOIRE

## 2023



<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>	Pale yellow with silver reflections.
<b>PERFUME</b>	The first nose is quite expressive, dominated by notes of nuts such as almond and pistachio, mixed with dried apricot aromas. We perceive some hints of banana and kiwi notes that add more indulgent aspect. Upon aeration, the wine continues to reveal its different layers, unveiling mineral and crystalline notes, followed by hints of white flesh fruits, watermelon, and finishing with a floral touch of linden with a hint of bergamot.
<b>TASTE</b>	The attack is crisp and lively, marked by notes of lime citrus. The fermentive and watermelon notes perceived in the olfaction are present, ending smoothly with a delicate hint of jasmin.
<b>FOOD &amp; WINE PAIRING</b>	Sea bream ceviche with citrus fruits, Poached guinea fowl thighs in Thai broth, Grape fritters.