clair de

B R U M E S

POUILLY-FUMÉ

Beneath the floating mist,
the rocks sculpt
the earth,
like living tableaux,
stories told
in the light.

LES ROCHES

Appellation: Pouilly-Fumé.

Grape variety: 100% Sauvignon Blanc.

Terroir: « Les Roches », a 1.01-hectare plot of vines growing on rocky limestone terrain, is located on the banks of the Loire in the commune of Pouilly-sur-Loire. This early-ripening, southwest-facing terroir generally produces lovely ripe grapes, resulting in dense and radiant wines.

Production technical data: the harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

Tasting notes: pale golden hue with green tints. The nose reveals notes of candied yellow fruits and quince. With softness and elegance, the palate evolve around those notes of wite flesh fruits with a round, ample and persistent finish.

Food pairings: this wine will pair well with sea scallops. It is also a perfect match with Loire River pike-perch or Crottins de Chavignol goat's cheese.

Serving temperature: 10-12°C.

