

POUILLY-SUR-LOIRE LES BREMAILLES 2022

100% Chasselas.



Terroir: clay-silt. Grape variety: Chasselas. Surface area: 0,80 acres. Age of vines: 20 years. Sustainable agriculture: mechanical tillage.



Winter: mild with some frosts. Spring: early and warm. Summer: dry and heat. Autumn: warm and rainy.

HARVEST Early October.

WINEMAKING

Harvest: mechanical. Pressing: direct with pneumatic press and juice selection. Cold settling. Fermentation: in thermoregulated stainless-steel vats. Ageing: in stainless-steel vats.



TASTING NOTE



Robe: pale yellow color with straw hues. **Nose:** zesty notes on a hazelnut background.

Palate: a well-balanced wine with a pleasant crispiness giving a nice persistent length.

FOOD & WINE PAIRINGS



Ideal for an appetizer with a goat and zucchinis cake, turkey cooked in coconut milk or even with clam linguinis.





