

Domaine Chauveau

## Pouilly Sur Loire

### Grape variety :

100 % Chasselas, 40-year-old vines

### Type of Soil :

**Flinty clay** : This white or brown clay contains a high proportion of flint fragments. It produces taut Pouilly sur Loire with characteristic mineral aromas, known as “gun-flint”. These wines generally have good ageing potential.

### Localization :

Estate of 12 ha (30 acres) at Saint Andelain on the right bank of the Loire.

### Wine-making :

The first juice using a pneumatic press. Cold settling at 15°C, followed by alcoholic fermentation at a controlled temperature (18-19°C maximum to conserve the aromas of the wine) in stainless steel tank. Aged on lees for 6 to 8 months.

### Tasting :

Made from the Chasselas varietal, Pouilly Sur Loire wine comes into its own with the first rays of sunshine. The quintessential summer wine, it is honest and refreshing.

Lighter than a Pouilly Fumé, Pouilly sur Loire is appreciated on simple occasions. It's a wine of good-humor for a meal between friends.

Its light nose carries aromas of the crisp, tangy Chasselas grape.

### Food accompaniments :

Easy-drinking with mineral notes, it makes a good match for small fried fish from the Loire, mussels in cream sauce, fresh goat cheese, or river fish in cream sauce.



Vintage available :  
2015

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

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