

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.

Attractive intensity and luster gold color.

There are notes of yellow fruits (peach) and floral aromas.

The attack on the palate is fresh and fine.

The finish reveals the mineral qualities of the soil and freshness.

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.

Characteristics :

11,6 % Vol - 0.2 g/l résiduel sugar - 3.54 g/l total acidity



Vintage available :
2018

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

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