



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Pauline Pabiot, L'Ancestral, AOC Pouilly-sur-Loire, Blanc

AOC Pouilly-sur-Loire, Vallée de la Loire et Centre, France

Pouilly-Fumé is very close to Sancerre, in terms of grape variety (same, Sauvignon Blanc) and terroir (just on the other side of the river). Pauline Pabiot is a young and determined woman that took over her grand-father's estate (Roger Pabiot) quite recently. Alone, she is now managing 24 hectares in the very heart of Pouilly sur Loire. 22 hectares of Sauvignon blanc and some acres planted with Chasselas.

### PRESENTATION

Pouilly-sur-Loire, made from the "Chasselas" grape variety, is a small and rare appellation of 30 hectares. We cultivate 70 ares of it and some of our plots are more than 100 years old. This grape variety is a witness of the evolution of our appellation but also of the culture of the vine. Its qualities: robustness (it is little affected by esca unlike the sauvignon), finesse and tenderness.

### TERROIR

Clay, limestone and sand.

### IN THE VINEYARD

Sustainable viticulture, certified HVE 3, in organic conversion since 2021.

Mechanical work of the vineyard.

Between 60 et 100 years old vines.

High density plantation with 30hL/ha yield.

### WINEMAKING

Often harvested last.

Cold pressing, part of the fermentation done with indigenous yeasts and bayanus yeasts.

Temperature controlled.

Fermentation in stainless steel tank, ageing in bottles.

### VARIETAL

Chasselas 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Buttercup yellow color

Nose with aromas of honeysuckle, white flowers and subtle notes of fresh fruit.

Fresh and fruity attack. Roundness on the palate with mineral and floral notes, hazelnut and milky aromas bring greediness to the wine.

### FOOD PAIRINGS

Spring vegetables, seafood.

