



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Roger Pabiot, Cuvée Silex, AOC Pouilly-Fumé, Blanc

AOC Pouilly-Fumé, 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

A terroir of choice for an authentic wine. This wine is a symbiosis between the Sauvignon Blanc and a terroir : the pure expression of fruit and minerality. 5400 bottles and magnums produced.

LOCATION

30 years old vines located on a hill, over the Loire river, 6500 vine stock per hectare, Guyot Poussard pruning.

TERROIR

Flint, on a single plot of 1,7 hectares named "Beauregard".

IN THE VINEYARD

Sustainable viticulture certified HVE 3 : mechanical work of the soil (hoeing, earthen up) vines covered with grass.

WINEMAKING

Managing of the temperature is essential.

Cold settling, alcoholic fermentation done with wild yeasts and bayanus yeasts, at cold temperature in stainless steel tanks.

AGEING

Racking after fermentation, and ageing on lees for 18 months in stainless steel tanks.

VARIETAL

Sauvignon blanc 100%

14 % VOL.

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

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Light golden and clear color.

Nose is discreet at first, and reveal itself with citrus fruits (lemon, grapefruit), chalk and white flowers notes. Aerated, mint and pepper notes can appear.

Frank attack in the mouth, that becomes smooth. Floral firestone notes, long persistence.

FOOD PAIRINGS

Seafood, fishes, poultrys, white meats.

