



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Roger Pabiot, De la Terre aux Etoiles, 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

"From the earth to the stars", a family love story told through a wine.

Created in 2017, this wine is Pauline's tribute to her grandfather, cooper, who found the estate and passed on his passion for the profession.

The label is a watercolor from a picture of Pauline and her grandfather, took 30 years ago.

IN THE VINEYARD

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

40 years old vines, 6500 vine stock per hectare, Guyot Poussard pruning.

WINEMAKING

50 hL/ha yield.

Selection of the must according to their capacity to be aged in oak barrels.

Cold settling, alcoholic fermentation done with wild yeasts at cold temperature in 500L casks.

Ageing on lees in these same casks for 12 months.

Blending of the casks and ageing in stainless tanks for 6 months before bottling.

VARIETAL

Sauvignon blanc 100%

13,5 % 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 color, clear.

Intense and expressive nose with subtle notes of acacia, citrus fruits, honeysuckle and plum notes.

Aromatic and voluptuous mouth, notes of white flowers with a touch of citrus fruits, structured with a long persistence.

Spicy notes when aerated, with an precise but light attack, and smooth finish.

FOOD PAIRINGS

Creamy and complex dish such as Bouchees a la Reine, fishes, poultrys, white meats.

