



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Domaine Lebrun, AOP Pouilly-Fumé, White

AOP Pouilly-Fumé, Vallée de la Loire et Centre, France

The first plots of "Blanc fumé" - or Sauvignon Blanc - and Chasselas were planted by the Lebrun family in the early 19th century. The Domaine is run by Laurent Lebrun on nearly 9 hectares in the heart of the Pouilly-Fumé appellation on the slopes of Saint-Andelain with its typical flinty clay terroirs.

### LOCATION

Nearly 9 hectares in the heart of the Pouilly-Fumé appellation.

### TERROIR

On the slopes of Saint-Andelain with its typical flinty clay terroirs.

### WINEMAKING

Sorting of the harvest at the reception in the cellar.

Slow pressing, with splitting of the juice. Static settling in 24 hours. Fermentation in stainless steel tanks, temperature control (16-18°C), yeast addition.

### AGEING

Ageing on lees 4 to 6 months

### VARIETAL

Sauvignon 100%

GM: No.

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

### SERVING

Serve between 10 to 12°C (50 to 54°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Its pale color with green reflections offers a nice open and typical nose of acacia, fresh notes of citrus fruits and lime then a smoky and mineral touch of gunflint. On the palate, this wine has a nice balance, dry and nervous. Straightforward and straightforward finish.

### FOOD PAIRINGS

Fish and white meats.

Perfect match : Linguine al Vongole



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

