



Pouilly sur Loire « Domaine Patrice Moreux »



Presentation

Variety: 100% Chasselas

Colour / nose: A clear golden colour, the nose evokes white peach and lemon.

Ageing potential: to drink young (1 to 4 years)

Serving temperature: Serve fresh at 10 to 12 °C

Tasting notes: Lighter and more discreet than his big brother from Pouilly-Fumé, the Pouilly-sur-Loire is best served on simple occasions. It is a tender and delicate wine, light and fruity. Its mouth shows good expression of white fruits, supported by a fresh acidity.

Pairing: This is a fun wine best served with friends. An easy aperitif, it goes perfectly with cold cuts, starters and seafood.

Technical details

Pouilly-sur-Loire is a rare A.O.C. (33 hectares versus 1245 for Pouilly-Fumé). Only a few vinegrowers uphold its tradition.

Variety: 100 % chasselas

Localisation: Les Loges

Production: 8 000 bottles

Viticultural practices: limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary.



Vinification: Pneumatic pressing. Spontaneous fermentation with natural yeasts from the grapes. Aged in temperature-controlled INOX, with a fine layer of lees. The lunar cycle guides the vinification process.

Continental climate: cold in the winter, hot and dry from the Spring to Summer.

Terroir: 100% limestone clay

Vine age: 25 years

Plantation density: 6500 vines per HA.