

clair de  
**B R U M E S**  
POUILLY-FUMÉ

In the very heart of the desert,  
with its endless  
horizon,  
the wind creates imprints,  
like treasures  
waiting to be discovered.

## LES DÉSERTS

**Appellation:** Pouilly-Fumé.

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** located at Saint-Andelain, the AOC's highest-lying village, the « Les Déserts » plot covers 1.01 hectares with Kimmeridgian marl soils. Its westerly exposure and late-ripening terroir result in wines with an assertive character and a particularly elegant structure.

**Production technical data:** the harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

**Tasting notes:** golden hue with green tints. The nose is fresh and fruity with strong notes of citrus fruits, hint of flowers and mineral aromas. Sharp and fresh on the palate with a salty mineral touch.

**Food pairings:** this wine works perfectly with noble shellfish like lobsters or crayfish.

**Serving temperature:** 10-12°C.

