

clair de
B R U M E S
POUILLY-FUMÉ

In the early dawn,
an enigmatic portent
traces the lines
of a magical fresco
in soft rays.

PRÉSAGE

Appellation: Pouilly-Fumé.

Grape variety: 100% Sauvignon Blanc.

Terroir: « Présage » is a blend of various Pouilly-Fumé AOC terroirs offering a representative expression of this wonderful appellation.

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 8 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) at a temperature of 12°C.

Tasting notes: pale golden hue with green tints. It is subtle on the nose with aromas of gun flint, asparagus and hints of grapefruit. The palate develops a lively minerality with notes of blackcurrant buds.

Food pairings: an excellent accompaniment to small Loire fish fried in batter, grilled prawns or lamb curry.

Serving temperature: 10-12°C.

