

LES ECLAIREURS  
LE VIN EN LUMIÈRE

# PULSATION

T E R R O I R   V I B R A N T





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*"The breathing earth. Our beating hearts"*

*Pulsation* tells the story of a heart that beats to the rhythm of the vine and the pulse of a passion.

In the heart of the verdant Loire valleys, we strive to showcase the diversity and vitality of our appellations, where exacting standards and tradition go hand in hand with our quest for discovery and rebirth. In these stunning natural landscapes, we visit the vineyards and meet the winegrowers who share our vision and determination to create clean, pure, vibrant and fresh wines.

We believe in true partnerships, based on mutual trust and commitment. Our conversations pulsate with a vibrant energy regulated by the ebb and flow of time, where each individual is an essential link in our value chain. We believe in the symbiosis between man and his environment and the deep resonance that binds each harvest to its terroir of origin. Lastly, we believe in the importance of celebrating life in its myriad forms and embracing the natural rhythm that is the soul of our wines.

Each of our selections embodies a nuanced dialogue between the past and present, between passion and expertise. From the rich soil to the distinctive character of each appellation, *Pulsation* pulsates with the palpable energy that emanates from the land and captures the authenticity of the people who cultivate it. It invites you to explore the vibrant essence of the Loire terroirs.









# PULSATION

TERROIR VIBRANT

## MENETOU - SALON

Vintage: 2023.

Grape variety: Sauvignon Blanc 100%.

Soil: clay limestone soil.

**Vinification:** the grapes are picked in the morning to preserve their freshness. After pressing and cold static settling, the must ferments in temperature-controlled stainless-steel vats. The wine is then aged on its fine lees, with regular *bâtonnage* (stirring of the lees), for 5 to 6 months, before bottling.

**Tasting notes:** pale gold hue flecked with green tints. The thiolate nose offers up notes of citrus and boxwood. The palate is lively and elegant, with citrus aromas (lemon, grapefruit) and a fresh, lingering finish.

**Food & wine pairings:** this wine is the perfect accompaniment to asparagus flan, goat cheese salad, cod accras or *boudin blanc* (white pudding) *à la plancha*.

Serving Temperature: 10-12°C.





# PULSATION

TERROIR VIBRANT

## ST-NICOLAS DE BOURGUEIL

Vintage: 2023.

Grape variety: Cabernet Franc 100%.

Soil: clay limestone soil.

**Vinification:** the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

**Tasting notes:** a garnet red wine with a lovely intensity of colour. The nose is very pleasant with attractive fruity notes. The palate is clean and luscious on entry with aromas of red berries (wild strawberries). This wine is very smooth and easy to drink.

**Food & wine pairings:** fajitas, tapas, beetroot salad, dried meats, fillets of red mullet.

Serving Temperature: 12-13°C.





# PULSATION

TERROIR VIBRANT

## SAUMUR - CHAMPIGNY

Vintage: 2023.

Grape variety: Cabernet Franc 100%.

Soil: clay and tuff.

**Vinification:** the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

**Tasting notes:** deep garnet red hue. The nose offers up aromas of red fruit and bell peppers, with a hint of camphor. The palate is smooth and well-balanced on entry revealing aromas of blackberries and blueberries, underpinned by soft tannins. The finish is very elegant with lingering notes of undergrowth.

**Food & wine pairings:** lamb chops, veal sweetbreads, grilled meats or *Brie de Meaux*.

Serving Temperature: 13-14°C.





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TERROIR VIBRANT

## CHINON

Vintage: 2023.

Grape variety: Cabernet Franc 100% .

Soil: clay limestone soil.

**Vinification:** the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

**Tasting notes:** attractive red hue, tinged with garnet tints. The powerful nose reveals typical varietal notes (undergrowth, bell peppers, spices). The palate is well-structured with a nice substance. The notes of blackcurrants and sweet spices are underpinned by soft tannins. This is a wine with a bit of character.

**Food & wine pairings:** perfect with duck breast or grilled sirloin steak. Why not try it with a rich chocolate dessert?

Serving Temperature: 14-15°C.





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AVAILABLE  
JULY 2024

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