



Katia Mauroy-Gauliez works with his brother Cédric since 90th century in the vineyard. the domaine is situated in the heart of the Pouilly vineyard, on the communes of Pouilly sur Loire and Saint Andelain. Wine growers since 1635 and thirteen generations, in the heart of the Pouilly vineyard. They own and cultivate fifteen hectares of Sauvignon (locally named Blanc Fumé) to produce the Appellation Pouilly Fumé Contrôlée and half a hectare of Chasselas for the Appellation Pouilly sur Loire Contrôlée. On these exceptional terroirs, the expression of them local and traditional grapes are magnified. They work daily in the vines which allows a strict and sensible control of the grapes and their development. From pruning to harvest, with de-budding or clearing in between if necessary, they look forward to the common and the most important aim : quality.

Appellation

Pouilly Sur Loire



Grape varieties

100% Chasselas



Soil - Age of the Vineyard

The vineyard is located on the south-east facing slopes of the Saint Andelain mound. The 2 plots of Chasselas are located on stony and limestone sands. The oldest was planted by «Riquette» in 1950.



Vinification

The cellars are situated in le Bouchot, on the historical site of the domaine.- Maturity control of the vines. Harvest at the most propitious times. Pressing with pneumatic wine presses which press wine very gently. Alcoholic fermentation. Resting on fermentation lees for three or four months. Aging before bottling in stainless steel tanks and epoxy covered concrete



Tasting notes

A little lighter than Pouilly Fumé : it is simple and charming, produced from the Chasselas grape. It is frank and refreshing. Soft and light, it evokes the aromas of the crisp chasselas grape.



Suggested dishes

Pouilly sur Loire is ideal for simple occasions. It is a good-humoured wine for light lunches between friends. It will illuminate your starters, your oysters our your mussels.

