

# « La Centenaire »

## AOC POUILLY-sur-LOIRE

100% CHASSELAS

Our only Chasselas parcel is a century old. It is hand harvested and always produces superb, firm skinned and sweet golden grapes. They produce a typical soft and fruity wine, characterized by hazelnut and honey flavours. It should be enjoyed young, between 1 and 3 years.

Served at 10-12°C, it is an ideal companion for shellfish, fish, cheese and cold meats as well as a charming aperitif.

### 2014 Vintage

**Harvest date:** 2 October 2014

**Tasting notes:** it is a fresh and fruity white wine with nuances of hazelnut, walnut, honey, dried apples, apricots and yellow peaches.

**Alcohol:** 11.50 %      **Acidity:** 4.9

**Yield:** 45 hl/ha

**Production:** 3 500 bottles

**Soil:** clayey-siliceous

**Surface:** 0.60 ha

#### Vinification

After a manual and traditional harvest, the grapes are destemmed and pressed directly. The must is settled by cooling for 24 hours and then vinified in our cellars in thermo-regulated tanks. This allows us to maintain the temperature of alcoholic fermentation between 18 and 20°C in order to extract maximum flavours.

#### Maturing

The wine is matured on fine lees until Mars. It is fined with bentonite and gently filtered. Our Pouilly-sur-Loire is usually bottled in Mars.



Domaine  
**Serge Dagueneau**  
&  
**Filles**

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