

La Centenaire

AOC POUILLY-SUR-LOIRE

100% CÉPAGE 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.



2020 Vintage

Harvest date: 9 September 2020

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

Alcohol: 12.5 % **Acidity:** 3.8

Yield: 58 hl/ha

Production: 4 500 bottles

Soil: clayey-chalky

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.

Our awards

2019 Vintage

- Guide Gilbert & Gaillard 2020 - **Gold medal**



- Guide Bettane & Desseauve 2021 - **14/20**



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&
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