



MANO WINE SELECTION

DOMAINE CHOLLET



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Gilles and Séverin Chollet, winegrowers from father to son, own an estate of more than 12,5 hectares.

For more than 60 years, the Chollet estate has succeeded in making a name for itself among the greatest wines of the Val-de-Loire.

Located just 20km south of Paris, the vines benefit from clay-limestone and sandy soils which give the wines elegance, finesse and a fruity sensation in the mouth.

Concerned about the environment and a new more ecological mode of cultivation, the Domaine Chollet in Pouilly-sur Loire (58) wished to gradually turn to organic farming.

TRADITION AOP POUILLY FUME



Tasting note: Pale yellow wine with slight golden reflections and a lovely shine, this white Pouilly Fumé opens on a nose of white flowers, combining vegetal notes with citrus zest. On the palate, the attack is lively and frank, very greedy with a freshness and a nice minerality.

Grape-varietals : Sauvignon100%

Ageing : Ageing on fine lees for 3 to 5 months before bottling.

Tasting temperature: 10 to 12 °C

Ageing potentiel: 2 to 5 years