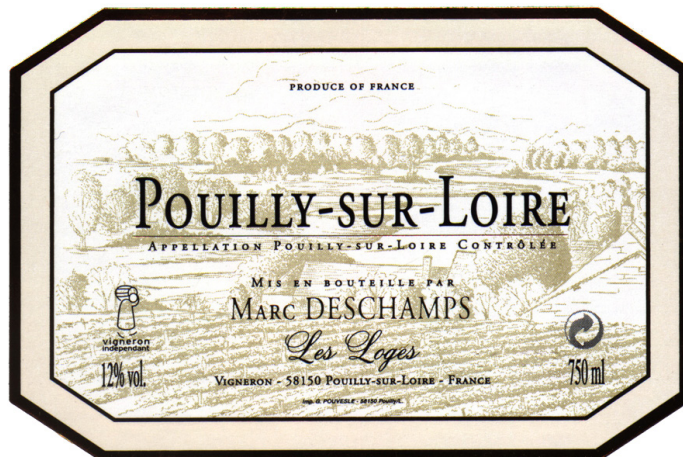


Marc Deschamps



Pouilly-Sur-Loire



At a Glance:

- **Appellation:** AOC Pouilly-Sur-Loire
- **Encépagement:** Chasselas (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .6 ha of old Chasselas vines near the hamlet of Les Loges
- **Soil Types and Compositions:** Kimmeridgian limestone sub-oils beneath limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and 76 years old
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Machine harvesting, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 4 months
- **Malolactic Fermentation:** Blocked by naturally high acidities
- **Élevage:** 4-6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, plate filtered
- **Sulfur:** Applied at harvest and at bottling; 30 mg/l free, 100 mg/l total

In The Glass:

Deschamps vinifies his Chasselas in a manner exactly similar to the way he handles the Sauvignon Blanc with the Chasselas being the first of his wines to be bottled in the spring following harvest. Low in alcohol with notes of apples, citrus, and a saline base, it provides a fascinating contrast with Deschamps' Sauvignon Blanc offerings. Production is very limited