

AOC Pouilly sur Loire 2023

« Les Binerelles »

A story to savour...

The Chasselas grape, a historic grape, nearly extinct, brought back.

“**Les Binerelles**” is the local name for the cicadas whose song accompanies "binage", the long, patient work of tilling the soil under the scorching summer sun... and it's an ideal vintage when the mercury rises!

Fresh, lively and light!

PROFILE

Colour

Bright lemon yellow with straw-coloured highlights.

Nose

Nose dominated by fresh lemon, with floral notes of honeysuckle and white flowers and almond aromas that open up as the wine warms.

Palate

The palate is supple and round, with flavors of lemon curd and almonds punctuated by mineral notes. The finish is long, with flavors of marzipan and a hint of salinity.

A delicious, easy-to-drink wine!

Serving suggestions

As an aperitif, with crunchy vegetables dipped in sauces that are not too spicy, or with savoury appetisers such as Burgundy gougères.

Serve with mussels “à la marinière”, fried goujons or Loire smelts, rabbit terrine, poultry ballotine or sautéed veal.

Serve chilled: 10-12° C / 50 - 54° F

TECHNICAL DETAILS

Grape variety: 100% Chasselas, , on the verge of extinction (average age of vines: 30 years).

Grapes harvested at perfect maturity on 18 September.

Alc/vol: 11.50% - **Residual sugar:** 0.34 g/l

Soil: Siliceous - **Area:** 0.60 hectares

Production volume: 5,000 bottles **Ageing potential:** 3 to 4 years

Vinification : Gentle pressing, static settling, alcoholic fermentation at low temperature, respectful of this fresh and tasty grape variety.

No malolactic fermentation.



Pouilly Fumé “Les Binerelles” Awards



Vintage 2023

2 stars – Selected by the Guide Hachette des Vins 2025

LE GUIDE
HACHETTE
DES VINS

«Binerelles? The local name for cicadas, whose song accompanies the long task of hoeing the soil during the summer. In the glass, a very floral Chasselas, with notes of lime blossom and hyacinth nuanced with almond and quince paste. The fruit loses none of its appeal on the palate, which is round, full-bodied, supple, and enlivened by just the right amount of acidity. Harmonious, without any softness, it is perfect with grilled fish.»



Vintage 2022

Rated 88/100 at the Gilbert & Gaillard International Challenge 2023

GILBERT & GAILLARD
INTERNATIONAL CHALLENGE

«Brilliant pale gold, green hues. Pleasant nose reminiscent of green and yellow plums. Fresh and aerial palate with clean and juicy perfumes, a refined and unfussy interpretation, a quality pouilly wine. Delightful pleasure on a fish gratin.»



Vintage 2022

Score : 14.5+/20 - Score : 88/100

VertdeVin
The world through a glass of wine

«The wine is a pale lemon colour with green highlights. The nose is delicate, fresh and offers a refined floral side. It expresses aromas of elderflower, fresh chamomile and acacia with notes of lime, green apple, fresh rhubarb and a touch of bark, with a touch of lemon peel, fresh rosemary and verbena in the background.

On the palate, The wine is light and fluid (in a good way). It expresses notes of green apple lime, fresh rhubarb and yellow lemon, combined with notes of white flowers (acacia, elderflower) and fresh herbs (chopped rosemary, verbena). The acidity is delicate and refreshing, and the finish is moderately long, with good bitterness.»



Vintage 2021

No production in 2021: the entire crop was destroyed by frost.



Vintage 2020

1 star - Selected by the Guide Hachette des Vins 2024

LE GUIDE
HACHETTE
DES VINS

«Floral and fruity notes (citrus fruit) invite you to discover the fresh, mineral palate with notable persistence. Fresh, mineral and remarkably long-lasting. A remarkable cuvée, because it is a remarkable vintage, as it retains its vigour in a warm vintage.»



Vintage 2019

Rated 88/100 at the Challenge International 2020 Gilbert & Gaillard



«Very pale yellow colour. Relatively discreet floral and mineral nose. On the palate, a light, acidic, crisp wine that is seductive for its freshness and great conviviality. An original style to discover as an aperitif.»