

Our Cuvées CREATIVES

# Les Binerelles

Pouilly-sur-Loire  
AOC Pouilly-sur-Loire contrôlée

Domaine  
**LANDRAT  
GUYOLLOT**  
Delicate *Creation*  
MADE IN LOIRE, FRANCE

Des Cuvées CREATIVES  
**Les Binerelles**



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LANDRAT-GUYOLLOT

Pouilly-sur-Loire

## Profile

**Grape** : Chasselas  
**Degree** : 11.5 % vol.  
**Vineyard** : 63 ares.  
**Soils** : siliceous.  
**Production** : 4 500 to 5 000 bottles.  
**Vinification** : Static cold settling prior to alcoholic fermentation in temperature-controlled stainless-steel vats.  
**Conservation** : to be enjoyed in its youth, but can be kept between 2 and 3 years.  
**Service temperature** : from 10 to 12° C.

## Tasting note

Less celebrated than its elder brother Pouilly Fumé, it is made from Chasselas grapes that give us fresh and light 'relaxing wines' (just 11.5°) that don't tire the palate.

A beautiful platinum colour. On the nose, it develops extremely fine aromas of almond and hazelnut with a delicate juniper note. To taste, it is delicate, with all the Chasselas grape freshness that you can eat right off the vine.

## A wine... a story

Our Pouilly-sur-Loire takes its name from the cicadas, called 'binerelles' locally, whose song accompanies the 'binage' - the winemaker's long and patient work of tilling the soil under the strong rays of the summer sunshine.

## It is different, too...

Across the Pouilly vineyard, only a few hectares are planted with Chasselas grapes, giving fresh, light and accessible wines with a completely different character!

## Food pairings

**Our Pouilly-sur-Loire 'Les Binerelles' is perfect for an informal meal, just as soon as the weather picks up and temperatures rise.**

Elegant and easy to drink, it makes a wonderful aperitif on a sunny summer's day under an arbour, or with your feet in the water... on the banks of the Loire, or by the sea. It brings to mind the mythic 'Route Bleue', the Road Nationale 7 that crosses our vineyards and leads to the French Riviera, making you feel like you're already on holiday : humming along with Trénet « y'a d'la joie » while lazing around in a deckchair !

**It's the perfect wine for simple and joyful moments and improvised get-togethers with friends...**

Enjoy it as an aperitif, with crunchy vegetables dipped in a mild sauce, or with savoury snacks...

It is ideal with country-style meals and summer evenings, for a picnic with rabbit meat terrine or poultry.

During a meal, it also goes perfectly with oysters, moules marinières, small fried fish... or even small chitterling sausages grilled over vine shoots.

Domaine LANDRAT-GUYOLLOT

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