



Domaine LEBRUN
Pouilly-Fumé

Technical Information

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| terroir | flinty-clay 70%, clay and limestone, Sandy clay. |
| vineyard | 25 years old average, 7000 vines/Ha |
| picking | 8Ha80 can be picked in 48 hours in order to choose a perfect ripeness. Transport of fruit in stainless steel trailers with separation of the juice Sorting of the grapes at the winery. |
| pressing | Loading of presses with belt conveyor, Slow pressing with separation of the juices. |
| Settling | in 24 hours |



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| fermentation | small stainless steel tank with temperature control (16-18 °C),. |
| Elevage sur lies | 4 to 6 months |
| Assemblage | Selection and blending in February |
| Collage | when necessary (bentonite). |
| Filtration | light filtration prior to bottling |
| Bottling | Estate bottled in April |

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