



Domaine LEBRUN
Pouilly-Fumé

Technical Information

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



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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