

POUILLY-FUISSÉ

An assembly vatful of several Pouilly-Fuissé plots of various profiles.

> Vines

Commune: Vergisson and Solutré

Type of wine: Chardonnay

Parcel area: 1 ha

Average age of the vines: variable, a lot of 50 years and more old parcels

Soil: mainly clay and limestone

Exposure and slope: variable according to the parcels

Mode de culture : grass and shallow plowing on alternate rows, well thought-out protection



> Vinification

Grape harvesting: manual or mechanical according to the parcels

Pressing: pneumatic

Racking: 36 hours, static, cold to obtain very clear juices

Alcoholic fermentation: in 228 litres oak casks and tuns set at about 18°C. Local yeast

Malolactic fermentation: full and spontaneous

Aging: in casks and oak tuns, on full lees, stirring the casks when fermentation has ended

Bottling: from March-April after the grape picking

> Tasting

A pure, fruity, fresh wine whose structure and elegance are well-balanced

Storage time: consume within 5-7 years

Drink with: white fish in sauce or grilled, frogs' legs, snails, blanquette of veal, white meat

> Awards and press reports

2015 vintage

- Gold medal: International Competition "Feminalise" 2016

