

POUILLY-FUISSÉ « LES CRAYS »

Les Crays, "Les Crays" consist of stony hillsides and stony soils: it's the most common name for Burgundy Coast vineyard terroirs. While the locality name is medieval, the etymological theme is a pre-Indo-European root *KAR, that describes the stone, called in Gallic a derivative cracos, meaning a "rocky hill", and then "scree", very favorable soils for planting vines.

> Vines

Commune: Vergisson, at the foot of The Rock, just behind the vineyard

Type of wine: Chardonnay

Parcel area: 1 ha

Average age of the vines: 30 years

Soil: clay and limestone, stony

Exposure and slope: south, height from 360 to 400, slope from 30 à 35%

Cultivation method: shallow plowing, well thought-out protection

> Vinification

Grape harvesting: manual

Pressing: pneumatic

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

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

Malolactic fermentation: full and spontaneous

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

Bottling: in August the following year (i.e. 11 months aging)

> Tasting

A rich, complex wine, uniting power with elegance

Storage time: may be drunk young (at two years), but has a storage time of 10 years, often more

Drink with: white fish in sauce, Bresse poultry à la crème, blanquette of veal, ...

> Awards and press reports

2016 vintage

17-17.5/20: Vins de France Magazine N°612 (tasting during aging)

2015 vintage

-95/100 (Gold) Decanter World Wine Awards 2017

- Gold medal: Lyon's Competition 2017

