

## POUILLY-FUISSÉ « PRÉS DES GOURS »

**Prés des Gours :** A "gour" firstly means an abyss or gulf (from the Latin gurgis), but it can be much smaller—just a simple hole in the ground or a place in a river, where animals can drink.

*This plot is located on a hillside overlooking the River Denante, that runs through the village.*

### > Vines

**Commune:** Vergisson

**Type of wine:** Chardonnay

**Parcel area:** 25 ares, regarding to the total of 50 of this very tiny parcel

**Average age of the vines:** 40 years

**Soil:** trias clays with limestone around

**Exposure and slope:** south, height from 285 to 300m, slope from 25 to 30%

**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:** local yeast, in 228 litres oak casks (25% made with new wood)

**Malolactic fermentation:** full and spontaneous

**Aging:** from 20 to 24 months in oak casks, on full lees, stirring the casks when fermentation has ended

**Bottling:** after some light filtering, a month after racking the casks

### > Tasting

A powerful, rich, complex, intense wine

**Storage time:** more than 20 years

Drink with: fattened chicken with morel mushrooms, foie gras, mushrooms risotto (truffle, porcini mushroom...)

### > Awards and press reports

2014 vintage

- 15.75+/20: Vert de Vin Magazine, June 2017

- Gold medal: Lyon's competition 2017

- 16.5/20: Bourgogne Aujourd'hui Magazine N°133 (January-February 2017)

- 14-15/20: Special 2014 Vintage Vins de France Magazine

