

## POUILLY-FUISSÉ « RONCHEVAT »

*"Ronchevat" is probably a variant of Roncevaux (Davayé), in other words a valley full of brambles before being cleared. That word usually characterizes poor soils, favorable to wine-growing.*

### > Vines

Commune: Vergisson

Type of wine: Chardonnay

Parcel area: 0.9ha

Average age of the vines: from 30 to 60 years

Soil: thick clay

Exposure and slope: south, height from 310 to 320 metres, slope from 10 to 15%

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 228 litres oak casks (10% made with new wood). Local yeast

Malolactic fermentation: full and spontaneous

Aging: in 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 complex, opulent, rich wine

Storage time: may be drunk young (from 2-3 years), but has a storage time of 20 years, often more

Drink with: Foie gras, grilled bread with morel mushroom and cheese, white fish in sauce, Bresse poultry à la crème, blanquette of veal

### > Awards and press reports

#### 2015 vintage

- 15.75+/20: Vert de Vin Magazine, June 2017
- Gold medal: World Chardonnay Competition 2017
- Gold medal: Lyon's Competition 2017
- 86/100 (Bronze medal) Decanter World Wine Awards 2017

#### 2014 vintage

- 16/20: Bourgogne Aujourd'hui Magazine N°133 (January-february 2017)
- 16/20: Bettane & Desseauve 2017 Guide "Coup de Cœur"
- Silver medal: Lyon's international Competition 2016
- 15.5/20: Vert de Vin Magazine

