

POUILLY-FUISSÉ LES CRAYS

Crays are stony hillsides and soils. This term and its derivatives are the most common names of vine terroirs on the Burgundy coast.

> Vines

Commune: Vergisson, on the foot of the Roche de Vergisson, just behind the Carrette vineyard

Type of vine: Chardonnay

Surface of the plot: 1 hectare

Average age of the vines: 35 years old

Soil: limestone and stony formed by rock scree, on marls

Exposure and slope: south, from 360 to 450 meters of altitude, from 30 to 35% of slope



> Vinification

Grape harvesting: manual or mechanical according to the parcels

Pressing: pneumatic

Racking: static, cold to obtain very slightly turbid juices

Alcoholic fermentation: in 228 liters oak casks (from 10 to 15% of new wood). Local yeast

Malolactic fermentation: full and spontaneous

Aging: in 228 liters oak casks, on lees, for 10 to 12 months

Bottling: before the grape picking of the following year

> Tasting

The robe is straw yellow, limpid and shiny. The nose is elegant and has aromas of white peach, stewed apple, citrus zest, white flowers (hawthorn, chamomile), toasty toast and sweet spices. In the mouth, the wine presents a delicate taste with a beautiful freshness.

Storage time: may be drunk between 2 and 6 years of aging, but can age harmoniously for a few more years, especially on fresh vintages.

Drink with: white fish in sauce, Bresse poultry in cream sauce, blanquette of veal...

> Awards and press review

2017 vintage:

- 15-16/20 Revue des Vins de France N°622 – June 2018
- 2 stars Guide Hachette 2020

2016 vintage:

- 16/20 Bourgogne Aujourd'hui Magazine N°145 (March 2019)
- 14,5/20 Bettane & Desseauve 2018 Guide
- 91-92/100 Vert de Vin Magazine – June 2018
- 90/100 (Highly Recommended) Decanter Magazine – June 2018
- 17-17,5/20 Revue des Vins de France N°612

