

POUILLY-FUISSÉ PRÉS DES GOURS

*A **Gour** initially designates a "gulf" (from the Latin gurgus), but it can be reduced to a simple hole in the ground or in a river, where the animals can drink. This plot is located on a hillside overlooking the Denante, a small river running through the village.*

> Vines

Commune: Vergisson

Type of vine: Chardonnay

Surface of the plot: 25 ares out of the 50 in this confidential climate

Average age of the vines: 45 years old

Soil: clays of the Trias with presence of limestone

Exposure and slope: south, from 385 to 300 meters of altitude, from 25 to 30% of slope

> Vinification

Grape harvesting: manual

Pressing: pneumatic

Racking: static, cold to obtain very slightly turbid juices

Alcoholic fermentation: in 228 liters oak casks of which 20 to 25% new wood (the rest in recent wood). Local yeast

Malolactic fermentation: full and spontaneous

Aging: in the winemaking container, on lees, for 24 months

Bottling: after 2 years of aging and a light filtration

> Dégustation

The robe is limpid and brilliant, straw yellow with golden reflections. The nose is very intense and complex, with aromas of apricot compote, peach with syrup, mango, candied lemon, a touch of acacia honey, spicy aromas of vanilla and cinnamon, a toasty touch... The mouth is concentrated, powerful, unctuous but supported by a beautiful tension.

Storage time: may be drunk as soon as bottled, but will age harmoniously for years.

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

> Récompenses et presse

2016 vintage:

- Cave Prestige du BIVB 2019 selection
- 17/20 Bourgogne Aujourd'hui Magazine N°145 (March 2019)

2015 vintage:

- 14,5/20 Bourgogne Aujourd'hui Magazine N°130 (July-August 2016)

