

POUILLY-FUISSÉ RONCHEVAT

Ronchevat is probably a variant of « Roncevaux », that is to say a valley full of brambles before clearing. This word usually characterizes poor soils, conducive to viticulture.

> Vines

Commune: Vergisson

Type of vine: Chardonnay

Surface of the plots: 0.9 hectares

Average age of the vines: from 35 to 65 years old

Soil: very little stony and heavy soil, a very particular ground on the appellation Pouilly-Fuissé

Exposure and slope: south, from 310 to 320 meters of altitude, from 10 to 15% of slope

> Vinification

Grape harvesting: manual

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 with golden limpid and brilliant highlights. The nose is an expression of ripe fruit (peach, mango), toast, fresh butter and a hint of spices (cinnamon, white pepper). On the palate, the wine is powerful and structured.

Storage time: may be drunk between 3 and 8 years of aging, but can age harmoniously for many years.

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

> Awards and press review

2017 vintage:

- 89/100 (Bronze Medal) 2019 Decanter World Wine Awards Contest
- 1 star Guide Hachette 2020

2016 vintage:

- 15/20 Bourgogne Aujourd'hui Magazine N°145 (March 2019)
- 16.5/20 Bettane & Desseauve 2019 Guide "Coup de Cœur"
- 16+/20 (92-93/100) Vert de Vin Magazine - June 2018
- 90/100 (Highly Recommended) Decanter Magazine - June 2018

