

## POUILLY-FUISSÉ PRÉS DES GOURS

*A gour initially refers to a «chasm» (from the Latin gurgis), but it can be simplified to a simple hole in the ground or in a river, where animals can drink.*

*This plot is located on a hillside overlooking the Denante, the small river which flows through the village.*

### > The Vines

Town: Vergisson

Grape variety: Chardonnay

Surface area of the plots: 25 ares out of the 50 which constitute this exclusive climate

Average vine age: 45 years

Soil: Triassic clay with limestone

Exposure and gradient: southern-facing, 285 to 300 m above sea-level with a 25 à 30 % gradient

### > Vinification

Harvest: by hand

Pressing: pneumatic

Settling: cold static to obtain a slightly turbid juice

Alcoholic Fermentation: in oak barrels of 228 liters (20-25% new wood) the rest in less recent wood, wild yeast

Malo-lactic Fermentation: spontaneous and complete

Aging: in the wine-making container, on its lees for 24 months

Bottling: after 2 years aging and a light filtering

### > Tasting

Clear, bright, straw yellow with golden reflections. An intensely complex attack emanating aromas of apricot compote, peach syrup, mango, candied lemon, a touch of acacia honey, spicy aromas of vanilla and cinnamon with a toasted tip finish...

It is concentrated, powerful, cocooned in cream while being superbly carried by a taught perfection.

**Aging Potential:** ready to drink after bottling but will age beautifully with time

**Dish Pairings:** "poularde aux morilles", foie-gras, mushroom risotto, truffles, ceps, etc.

### > Awards and Press

2016 vintage:

- Selected for the Cave Prestige of BIVB 2019
- 17/20 Magazine "Bourgogne Aujourd'hui" N°145 (Mars 2019)

2015 Vintage:

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

