

## POUILLY-FUISSÉ LES CRAYS

*"Crays" refer to stony slopes and pebbly soils. This term and its derivatives are the most frequent names of vine terroirs of the Burgundian hillsides.*

### > The Vines

Town: Vergisson, at the foot of the rock just behind Domaine Carrette

Grape variety: Chardonnay

Surface area of the plots: 1 hectare

Average vine age: 35 years

Soil: pebbly, limestone soil formed by landslides from the rock onto marl

Exposure and gradient: 360 to 400m above sea-level with a 30 à 35 % gradient



### > Vinification

Harvest: by hand

Pressing: pneumatic

Settling: cold static to obtain a slightly turbid juice

Alcoholic Fermentation: in oak barrels of 228 liters (10-15% new wood) wild yeast

Malo-lactic Fermentation: spontaneous and complete

Aging: in the wine-making container, on its lees from 10 to 12 months

Bottling: before the following year's harvest

### > Tasting

Straw yellow, clear and bright. The elegant fragrance exudes aromas of white peach, apple compote, citrus zest, white flowers (hawthorn, camomile), with a touch of toasted and sweet spices. On the palate, the wine presents a delicate texture with a lovely freshness.

**Aging Potential:** drink with 2 to 6 years' bottle age but you will find a beautiful harmony by keeping it a few more years especially for a cool vintage

**Dish Pairings:** white fish in sauce, creamed Bresse chicken, veal "blanquette"

### > Awards and press review

**2017 Vintage:**

– 15-16/20 "Revue des Vins de France" N°622 – June 2018

– 2 stars on the Hachette guide 2020

**2016 Vintage:**

– 16/20 Magazine "Bourgogne Aujourd'hui" N°145 (March 2019)

– 14,5/20 Bettane & Desseauve guide 2018

– 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

