

POUILLY-FUISSÉ RONCHEVAT

Ronchevat probably derives from the word roncevaux, which means a valley full of uncleared brambles. This term generally characterizes poor soils, conducive to viticulture.

> The Vines

Town: Vergisson

Grape variety: Chardonnay

Surface area of the plots: 0,9 hectares

Average vine age: 35 to 65 years

Soil: triassic clays, not very stony heavy soils with a very distinct vein on the land classified in appellation Pouilly-Fuissé

Exposure and gradient: south, 310 to 320m above sea-level with a 10 to 15% gradient

> Vinification

Harvest: by hand

Pressing: pneumatic

Settling: cold static to obtain slightly turbid juice

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

Malo-lactic Fermentation: spontaneous and complete

Aging: in oak barrels of 228 liters, on its lees from 10 to 12 months

Bottling: before the harvest of the following year

> Tasting

Straw yellow with golden reflections, vibrant, expressive and bright.

The nose is an expression of ripe fruit (peach, mango), toasted bread, fresh butter and a hint of spice (cinnamon, white pepper). On the palate, the wine is powerful and beautifully structured.

Aging Potential: drink with 3 to 8 years' bottle age but can remain finely-balanced for many years

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

> Awards and Press

2017 Vintage:

- 89/100 (Bronze medal) Decanter World Wine Awards 2019
- 1st star in the Hachette guide 2020

2016 Vintage :

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

