

VINS BLANCS DU DOMAINE



POUILLY- FUISSÉ



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Since 2005, we have created a wine merchant company to be able to offer Crus du Mâconnais. The grapes come from an old vine of Pouilly-Fuissé on the commune of Fuissé. Thanks to a good maturity, we obtain a richness as well alcoholic (which is close to 13.5°) as in fat and fruity aromas, the aging in cask very little marked is very well supported by the wine which takes the upper hand from the middle of the fermentation. Thanks to this very beautiful maturity and to a long and low temperature natural fermentation we are on a wine that we must let a little open with a few years of aging.

CHARDONNAY GRAPE

CLAY-LIMESTONE SOIL

EXPOSURE South-East

AGE Old vines over 40 years old

VINTAGE CUTTING Macon single pruning

HARVESTING PROCESS Hand-picked

CRUSHING Slow pneumatic at low pressure

VINIFICATION 100 % in barrels, with 20 % in new barrels

STIRRING Carried out in order to put fine skins back in suspension 2 to 3 times during ageing

BOTTLED On the estate: after 12 months of aging