VINS BLANCS DU DOMAINE

POUILLY-FUISSÉ

PREMIER CRU



POU



FUISSE ER CRU

In 2020, this cuvée selected from the best terroirs of the AOP Pouilly Fuissé was recognized as a 1er Cru, Certification of the quality of the terroirs. The vinification and the ageing in barrels last 12 months.

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 30 % 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