

Vigneron-Récoltant
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Our Domain:

We work a 22 hectares surface, divided into 30 plots on 5 municipalities. The vineyard consists of 21 hectares of white and 1 hectare of red. The average age of vines is 55 years.

MACON-DAVAYE

Grape variety : 100% Gamay

Terroir : Clayey silt soil, East exposure.

Harvest : Mid-September, 100% mechanical.

Yeast : Yeasts are selected to ensure an immediate fermentation. Fermentations : The fermentation takes place partly during maceration. His whole grapes put into tanks for eight days at a temperature of 23 ° C, with two overs per day. The end of fermentation occurs after the pressing. The malolactic fermentation is carried naturally to 100%.

Pressing : Run juice is separated from whole bunches, which are pressed in a pneumatic press. The juices are blend to continue fermentation.

Ageing : Ageing 100% in stainless steel tanks for six months.

Bottling : After filtration, we bottled in the Domain with a modern equipment. Bottles are then stored one month before being marketed.

Tasting notes :

Mâcon-Davayé is a gourmand and fruity red wine with aromas of red fruits, all spiced with a peppery note. It will perfectly accompany your red meats, sausages and cheeses.