

Vigneron-Récoltant
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71960 SOLUTRE-POUILLY
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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-FUISSE

Grape Variety :

100% Chardonnay

Terroir :

Plot: Single plot on hillsides in the commune of Fuissé

Soil: sandy

Harvest :

Mid-September, 100% mechanical.

Pressing :

The grapes are pressed in a pneumatic press, then we let juice for 12 hours at a 18 ° C temperature to facilitate the natural sedimentation.

Yeast :

We encourage fermentation by natural yeasts, specific from terroir.

Fermentations :

The fermentation takes place in stainless steel vats.

The malolactic fermentation is carried naturally to 100%.

Ageing :

Ageing 100% in stainless steel tanks for eight 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 Solutré-Pouilly is a seductive wine. It gives the taster an immediate pleasure thanks to its expressive aromas. This wine «pleasure» is at the reach of all the taste buds, to drink with friends, as an aperitif or on simple dishes, such as a marbled ham, a trout with butter and roasted almonds, a goat cheese.