

**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.

## **POUILLY-FUISSE 1<sup>er</sup> Cru « Au Clos »**

### Grape Variety :

100% Chardonnay

### Terroir :

Terroir in the commune of Pouilly Sloping limestone soil from more or less stony surface deposits.  
East exposure.

### 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 oak barrels new and from 1 to 5 wines.  
The malolactic fermentation is carried naturally to 100%.

### Ageing :

Ageing 100% in oak barrels for eight to eleven months.

### Bottling :

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

### Tasting notes :

This Pouilly-Fuissé 1er Cru "Pouilly" Au clos is a full-bodied and powerful wine, with a balanced character. This wine will seduce you with its aromatic length and delicate notes of white flowers and fresh citrus. It will be perfect with shellfish, crustaceans, fish, white meats in cream sauce, goat cheese and blue cheeses.