

Vigneron-Récoltant
246 Rue de la Chapelle
71960 SOLUTRE-POUILLY
Tél. : 03 85 35 81 36
site : www.domainedepouilly.com
email : info@domainedepouilly.com
SIRET : 478 076 714 00011
T.V.A. : FR 85 478 076 714
ACCISE : FR 004 536 E 0038

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^{er} Cru « Au Vigneraï »

Grape Variety :

100% Chardonnay

Terroir :

Terroir on the commune of Solutré. Soil from limestone in marl bank.
South-South-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.
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 1^{er} Cru «Au vigneraï» is a fine and powerful wine at the same time, carried by a contained freshness. This wine will seduce you with its delicate aromas Acacia Flowers, White Peach, Pineapple, all mixed with notes mentholated and slightly iodine. It will be perfect to accompany shells and crustaceans, fish, white meats, half-dry goat cheese.