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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 « Aux Chailloux »

### Grape Variety :

100% Chardonnay

### Terroir :

Terroir in the commune of Pouilly Deep clayey soils, non-calcareous from residual clays with flakes (small stones) South 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 1<sup>er</sup> Cru "Aux Chailloux" is a rich, mineral wine. This wine will seduce you with its notes of honeysuckle and hazelnut, mixed with aniseed. It will be perfect with fish, shellfish, seafood, frogs, white meats, not to mention hard-cooked cheeses and goat cheese.