

**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.

## **POUILLY-FUISSE « Cuvée Prestige »**

### Grape Variety :

100% Chardonnay

### Terroir :

The Vintage Prestige of the Domaine de Pouilly is a selection of three plots of land (or Cli-mates). These three countries, of character, are complementary and get for the Vintage Prestige all its delicacy and its elegance. Juices are separately converted into wine then blend before bottling, in variable proportions from a vintage wine (year) to the other one, always in concern of balance, quality and with a potential of high ageing. Harvest :

### 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 :

The Cuvée Prestige will surprise you with its aromatic complexity and finesse. The floral, candied and dried fruit notes will delight your taste buds, alone or with a lobster medallion or just goat cheese.