

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

Grape Variety :

100% Chardonnay

Terroir :

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 :

This Pouilly-Fuissé is a full and delicate wine with notes of citrus, pear tinted of a few touches of butter and hazelnut. It is perfect to accompany a Baked zander, a Bresse chicken with cream and morels or shell of Saint Jacques.