



Pouilly-Vinzelles Les Longeays



Single vineyard site on the commune of Vinzelles

Tasting

Beautiful pale gold colour. The nose evokes aromas of toast, flint. On the palate, the wine is unctuous with a final minerality that reveals a beautiful balance. Ageing potential: 8-10 years
Accompanies fish in sauce and shellfish.

Terroir

Clay-limestone soil
Exposition: east
Altitude: 220 m
Slope: 7%

Viticulture

Grape variety : Chardonnay
Plantation density: 10000 plants/ha
Age of the vines : 40 years old
Average yield: 52 hl/ha
Harvesting by hand

Vinification

Direct pressing of the whole harvest, light settling of the juice, alcoholic and malolactic fermentation in oak barrels. The malolactic fermentation is partially completed. Aged on fine lees in oak barrels for 18 months. Racking then light filtration before bottling. No gluing.