Pouilly-Fuissé



Tasting

Beautiful gold green colour. The nose evokes aromas of white peach and pear William. On the palate, the wine is unctuous, smooth and very round. Beautiful freshness and minerality on the finish. Drink within 2 to 4 years.

Terroir

Quaternary clay-limestone soil (Bathonian Bajocian)
Exposition: south-east
Altitude: 280 m on average
Slope: 8%

Viticulture

Grape Variety: Chardonnay
Density: 10,000 feet/ha
Average yield: 55 hl/ha
Tillage
Harvesting by hand

Vinification

Direct pressing, light settling in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Aged for 12 months in barrels. Racking, then light filtration before bottling. No gluing.