# Pouilly-Fuissé
# Vieilles Vignes




## Tasting

Beautiful pale gold colour. The nose is powerful with notes of white flowers (hawthorn) and vanilla. On the palate, the wine is complex and fat, classic of its appellation. Because of its roundness, it gives a lot of immediate pleasure. Optimum tasting: from 2 to 6 years.

## Terroir

Quaternary clay-limestone soil
Exposition: east
Altitude: 280 m
Slope: 10%

## Viticulture

Grape Variety: Chardonnay
Density: 9000 plants/ha
Average yield: 50 hl/ha
Harvesting by hand

## Vinification

Direct pressing, light settling, alcoholic and malolactic fermentation in oak barrels. Matured for 12 months in barrels, then 6 months in stainless steel tanks. Racking, then light filtration before bottling. No gluing.