



Pouilly-Fuissé Sur La Roche



History

Vineyard on the commune of Vergisson, classified as a premier cru in 2020

Tasting

Beautiful pale gold colour. The nose evokes buttery and grilled almond aromas. In the mouth, The very pronounced mineral character of the terroir gives a lot of purity (flint). Very nice finish, long and persistent.

Terroir

Quaternary clay-limestone soil (Lower Aalenian)

Exposition: south-east

Altitude: 370 m

Slope: 10%

Viticulture

Grape variety: Chardonnay

Density: 10000 plants/ha

Average yield: 45 hl/ha

Harvesting by hand

Vinification

Direct pressing, light settling, alcoholic and malolactic fermentation in oak barrels. Aged 18 months in barrels. Racking, then light filtration before bottling. No gluing.