



## 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.