Pouilly-Fuissé
Les Chevrières



History

Single vineyard site on the commune of Chaintré, Classified as a premier cru since 2020

Tasting

Citrus and white flower notes on the nose. On the palate, good balance, complexity and minerality, with a beautiful amplitude. Located in the commune of Chaintré, the southernmost commune of the appellation, this wine is mineral, ideal with fish or poultry. Ageing potential: 8-10 years:

Terroir

Clay-limestone soil with high iron oxide content
Exposition: West
Altitude: 250 m
Slope: 15 %

Viticulture

Grape variety : Chardonnay
Plantation density: 10000 plants/ha
Age of the vines : 75 years old
Average yield: 40 hl/ha
Harvesting by hand

Vinification

Direct pressing of the whole harvest, light settling, malolactic alcoholic fermentation is carried out in oak barrels to completely stabilize the wine. Aged on fine lees for 18 months. Racking then light filtration before bottling. No gluing.