Pouilly-Fuissé Clos de France



History

The Clos de France is a plot of land located in the village of Vergisson next to the church. Théo and Paul Merlin took over the lease at the end of 2017. The 2018 vintage is therefore the first year cultivated by the Merlin team.

Tasting

Golden yellow. Intense nose of citrus and peach. Fresh attack, followed by a warm body. The wine has breed and fruity notes. Lasts a long time. Alhocol level: 13 % Vol.

Terroir

The Chardonnay vines in the Clos de France were planted in 1965 and 1985 on shallow soil of hard limestone (gryphées). The slope is about 15% and the vines are exposed to the east. Vergisson is the most northerly commune of the Pouilly-Fuissé appellation. With an altitude of about 330 metres, this vine is moderately early.

Viticulture

To preserve this exceptional heritage and given the high age of the vines, the MERLIN team applies a very rigorous viticulture. The soil is ploughed completely, without any use of weedkiller. The manual harvest in 2018 took place on September 11th.

Vinification

The Chardonnay grapes are vinified in the Merlin cellar in La Roche-Vineuse. Direct pressing, light settling in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Aged for 18 months in barrels. Racking then light filtration before bottling. No gluing. 1832 bottles and 60 magnums were bottled on 25.02.2020.