

## **TECHNICAL DATASHEET-POUILLY FUISSE 1ER CRU "AUX CHAILLOUX"**



An emblematic cuvée for our estate because these were the first plots of land that Jules Guérin worked. Today the estate is one of the most important producers on the "Aux Chailloux" climate. This magnificent clayey, non-calcareous terroir with rolled chailles is one of the most famous places in the appellation.

HVE level 3 certification since the 2018 harvest.

Appellation: Pouilly Fuissé 1er Cru " Aux Chailloux ".

Soil type: Silty clay

Grape variety: Chardonnay

Surface area: 1.65 Hectares

Average age of the vines: 60 years

Harvesting method: Manual

Method of vinification: 100% French oak barrels, 30% of which are new.

Sulphur-free vinification

Maturing method: 1 year in barrels on the lees and 6 months in stainless steel vat s.

**Tasting**: This beautiful Pouilly 1er Cru expresses aromas of ripe yellow fruits and flowers... full-bodied, opulent, fat and tight with a nice minerality on the palate.