



## TECHNICAL DATASHEET-POUILLY FUISSE 1ER CRU "POUILLY"



Coming from a plot of old vines, located in the heart of the hamlet of Pouilly and a top-of-the-range cuvée, coming from a chalky clay soil.

This wine has an intense and complex aromatic palette.

*HVE level 3 certification since the 2018 harvest.*

**Appellation :** Pouilly Fuissé " Cœur de Pouilly ".

**Soil type :** Chalk clay

**Grape variety :** Chardonnay

**Surface area:** 0.90 Hectare

**Average age of the vines:** more than 80 years old

**Harvesting method:** Manual

**Method of vinification:** 100% French oak barrels, 50% of which are new.

Sulphur-free vinification

**Ageing method:** 12 months on lees in barrel and 6 months in stainless steel vat on lees.

**Tasting :** Open nose, fresh woody and mentholated, complex in the mouth, beautiful roundness, well-balanced, with a fresh finish.