



TECHNICAL DATA SHEET POUILLY FUISSE " VIEILLES VIGNES"



Vines over 40 years old, a blend of several parcels located mainly in the commune of Solutré Pouilly, growing on clay-limestone terroirs. The wine is vinified and matured in Burgundy oak barrels and oak casks.

HVE level 3 certification since the 2018 harvest.

Appellation : Pouilly Fuissé " Vieilles Vignes ".

Soil type : Clay and limestone

Grape variety : Chardonnay

Surface area: 6 hectares

Average age of the vines: 50 years

Harvesting method: manual

Method of vinification: 100% French oak barrels (500 litres) of which 10% are new.

Sulphur-free vinification

Maturing method: 1 year in barrels on fine lees and 6 months in vats.

Tasting : Fresh open nose, very fresh attack, beautiful elegance, complex and good acidity.