



TECHNICAL DATA SHEET POUILLY VINZELLES " LES QUARTS "



A very small plot of land situated in the climate of "Les Quarts" with an eastern exposure which is perfectly suited to Chardonnay in this continental climate, quite southern, allowing early harvests and giving rich and powerful wines. The Vinzelles vineyard is not very well known compared to its big brother of Fuissé. Less than 53 hectares in production. Neighbouring the archaeological complex of Solutré, the appellation is based on the same Jurassic (Bathonian and Bajocian) rocks that crown the Mâconnais mountains.

HVE level 3 certification since the 2018 harvest.

Appellation : Pouilly Vinzelles " Les Quarts".

Soil type : Limestone clay

Grape variety : Chardonnay

Surface area: 0.19 Hectare

Average age of the vines: 40 years

Harvesting method: Manual

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

Sulphur-free vinification

Maturing method: 1 year on lees 6 months in stainless steel vat on lees

Tasting notes: Vast and rich aromatic palette of peach, apricot and grapefruit, evolving with age towards flavours of fresh almond, hazelnut, honey, quince or toasted bread. Our Pouilly-Vinzelles "Les Quarts", balances its natural minerality with fatness and opulence.