

POUILLY FUISSE

Grape variety: Chardonnay

Colour: White

Terroir: Fuissé, southeast and southwest facing, limestone-clay soil

Vineyard age: 80 years old

Tending: Integrated, eco-friendly viticulture, with no insecticide use, the soil is tilled beneath each vine and naturally sodded between the rows, Guyot pruning arcing the canes.

VINIFICATION

Hand-picking only, direct pressing with cooling of the juice, alcoholic and malolactic fermentation, natural yeasts, harvesting as late as possible to get exceptional ripeness.

MATURING

Matured in oak barrels (that have already held 1 to 5 wines) for 12 months before bottling.

TASTING

Eye: deep gold robe with greenish glints.

Nose: mineral, almond, citrus (lemon, grapefruit) and pineapple notes.

Palate: Rich and complex, vanilla, toasted brioche.

SERVING

Serving temperature: 11/13°C - 52/55°F

Cellaring: 5 to 12 years

Food and wine pairings; Foie gras, shellfish (king prawns, lobster, spiny lobster), poultry in creamy sauce, goat cheese.



Contact

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SAINT-VERAN "à la côte"

Grape variety: Chardonnay

Colour: White

Terroir: the commune of Chasselas, southwest facing, soil made up of grey marl **Vinyard age:** 40 years old

Tending: Integrated, eco-friendly viticulture, with no insecticide use, the soil is tilled beneath each vine and naturally sodded between the rows, flat Guyot pruning to lower yields and promote good ripening.

VINIFICATION

Machine and manual harvest, direct pressing, cooling the juice, alcoholic and malolactic fermentation, natural yeasts.

MATURING

Matured in oak barrels for 4 months, followed by stainless steel vats for 8 months before bottling.

TASTING

Eye: shiny, light yellow to pale gold robe.
Nose: fruit (peach, pear) and acacia aromas
Palate: clean and forthright attack, citrus and mineral (flint) flavours. This wine boasts both tartness and fattiness that combine to give harmonious, rounded and fresh structure.

SERVING

Serving temperature: 11/13°C - 52/55°F
Celarring: 5 to 10 years
Food and wine pairings: seafood, firm-fleshed fish, goat cheese, Comté cheese.



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