

POUILLY-FUISSÉ

PREMIER CRU "LES CHEVRIÈRES"

2022



«Les Chevrières» is one of the Premiers Crus of the Pouilly-Fuissé appellation located in the town of Chaintré. Planted on clay-limestone soils and exposed south-west, its vineyards enjoy a perfect position. Discover the first vintage, recognized Premier cru «Les Chevrières».

COMPOSITION - PRODUCTION

TERROIR : Soils of hard limestone covered with a layer of clay

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest – Direct pressing – Settling – Low temperature fermentation (15°C). Maturing on fine lees in oak barrels (100%) for 12 months and 6 months in vats.

TASTING

This Pouilly Fuissé premier cru «Les Chevrières» stands out for its incomparable complexity and elegance. To the delicacy of the bouquet, which evokes fresh white flowers, the ageing in oak barrels and the minerality of the grape, is added a long, precise mouth to the melted woody and fruity tones. A result worthy of a goldsmith's work.

APPEARANCE : Bright and crystalline pale gold.

NOSE : Fine, elegant and complex with floral notes, menthol and a discrete woody.

MOUTH : Ample, silky, remarkable for its length and refinement. A perfect harmony between the terroir, the structure of the wine and its ageing.

SERVICE

FOOD & WINE PAIRINGS : Supreme of poultry and Saint Jacques.

SERVING TEMPERATURE : 12°-13°

AGING POTENTIAL : 8 - 10 years

