

DOMAINE DU CHALET POUILLY

POUILLY-FUISSÉ PREMIER CRU



VARIETAL INFORMATION

100% Chardonnay

TERROIR

Hard Limestone (flint)

SURFACE

AOP Pouilly-Fuissé Premier Cru, 0.38 Hectare. Pouilly-Fuisse Premier Cru is a mix of 3 plots: "Au Chailloux" (1 plot) and "Pouilly" (2 plots).

YIELD

About 50/55 hl/ha

AVERAGE AGE OF VINEYARDS

"Au Chailloux" has been planted in 1974 with a South exposure.
"Pouilly" has been planted in 1962 with an East exposure.

AGING

From 16 to 20 months depending on the vintage in select French oak barrels (usually between 12% and 15% new). Potential of 2900 bottles

PAIRING

A perfect compliment to rich seafood dishes (scallops, grilled lobster), fish (pikeperch, salmon, saint-pierre, sole), as well as roast chicken or pork. Can be enjoyed as an appetiser.

SERVING TEMPERATURE

14 degrees Celcius / 57 degrees Fahrenheit

TASTING NOTES

Golden color with green glints. A mineral bouquet of floral touches: tone of hawthorn with a hint of fresh hazelnuts. The presence in mouth is reinforced by fullness, power, and coolness that perfectly harmonize.

PHILOSOPHY

Domaine du Chalet Pouilly practices viticulture methods that focus on an utmost respect for terroir. Minimal intervention during the ripening process is often challenging but rewarding at the same time, as it sets off the development of the unique flavors and aromas of these wines.



EVE VEGAN 01

Les Gerbeaux 71960 Solutré-Pouilly, France
contact@ChaletPouilly.com
www.ChaletPouilly.com



DOMAINE DU CHALET POUILLY IS HVE
CERTIFIED FOR ITS ENGAGEMENT IN
ENVIRONMENTALLY RESPECTFUL PRACTICES.