

# DOMAINE DU CHALET POUILLY MÂCON-SOLUTRÉ



## VARIETAL INFORMATION

100% Chardonnay

## TERROIR

Limestone, Clay, with very fossiliferous marlstone

## SURFACE

AOP Mâcon Solutré, 0.4 Hectares from a single plot

« Les Condemines » right in front of La Roche de Solutré - an iconic site in the department of Saône-et-Loire

## YIELD

About 60 hl/ha

## AVERAGE AGE OF VINEYARDS

Planted in 2011

## AGING

From 7 to 9 months depending on the vintage in thermoregulated tanks at 17°C (62°F). Potential of 2200 bottles

## PAIRING

As an appetizer with smoked salmon, oysters, shrimps, white fish, goat cheese and more

## SERVING TEMPERATURE

12 degrees Celcius / 54 degrees Fahrenheit

## TASTING NOTES

Light yellow color with an elegant fruity scent and a delicate mineral touch; hints of citrus with plenty of floral notes.

## 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

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