DOMAINE
Michel Chavet & Fils

# Pouilly-Fuissé




## Terroir

Pouilly-Fuissé is produced in the villages of Solutré and Vergisson. These are the steepest plots of Chavet's estate, located within the great natural sites of The Rocks of Solutré and Vergisson. The exposure is South and North-East. Shallow soils are very chalky with scree on the surface.

## Grape variety

100% chardonnay

## Winemaking

Handpicked with the greatest care, the grapes are pressed with a pneumatic press. The static settling is set at low temperature for 18 hours. The juices are then poured into thermo-regulated stainless steel tanks to begin their alcoholic fermentation, which will carry on in tanks or barrels for the most part of the vintage, which is about 30% with stirring. Malolactic fermentation is carried out, after which an 8 to 9-month maturing period on fine lees is required to produce Pouilly-Fuissé.

## Wine tasting

Pouilly-Fuissé's brilliant golden colour reveals a wide range of shades. An harmonious bouquet, with delicate aromas of white flowers. This wine offers a clean, mineral (flinty) finish and impresses with its elegance and character.

## Food pairing

Excellent with fish, white meats, scallops, sweetbreads, etc.