

# DOMAINE DU CHALET POUILLY SAINT-VÉРАН



## VARIETAL INFORMATION

100% Chardonnay

## TERROIR

Limestone, Clay, with very fossiliferous marlstone

## SURFACE

AOP Saint-Véran, Three Hectares

## YIELD

About 45-50 hl/ha

## AVERAGE AGE OF VINEYARDS

50 years, oldest vines are over 100 years old

## AGING

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

## PAIRING

As an appetizer with shellfish, salmon, poultry, white meats, baked oysters, and more

## SERVING TEMPERATURE

12 degrees Celcius / 54 degrees Fahrenheit

## TASTING NOTES

Light yellow color (thanks to the old vineyards) and an elegant sweet aroma of ripe fruits with a roasted hint. Flavors of fresh buttered toast with 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.



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