

DOMAINE DU CHALET POUILLY

POUILLY-FUISSÉ



VARIETAL INFORMATION

100% Chardonnay

TERROIR

Limestone & Clay

SURFACE

AOP Pouilly-Fuissé, Three and a Half Hectares

YIELD

About 50/55 hl/ha

AVERAGE AGE OF VINEYARDS

60 years, oldest planted in 1945

AGING

From 9 to 10 months depending on the vintage in select French oak barrels (usually between 12% and 15% new).

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. Cheese pairings include Saint-Nectaire, Charolle, Comté, and more.

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

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