

DOMAINE DU CHALET POUILLY

# POUILLY-FUISSÉ PREMIER CRU AU VIGNERAIS



## VARIETAL INFORMATION

100% Chardonnay

## TERROIR

Hard Limestone and Clay

## SURFACE

AOP Pouilly-Fuissé Premier Cru Au Vignerais, 0.8 Hectare and is divided between 4 different plots with a South East exposure

## YIELD

About 50/55 hl/ha

## AVERAGE AGE OF VINEYARDS

The oldest plots Au Vignerais and La Rousselone have been planted in 1946 and the most recent one Les Fournias in 1992

## AGING

From 16 to 20 months depending on the vintage in select French oak barrels (usually between 12% and 15% new). Potential of 7500 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

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CERTIFIED FOR ITS ENGAGEMENT IN  
ENVIRONMENTALLY RESPECTFUL PRACTICES.