

POUILLY-FUISSE AUX VIGNES DESSUS

Grape variety: Chardonnay

Yield and density: Yields are 55hl hectares, there are 8,000 hectares.

Age of the vine: 30-year-old.

Terroirs and locations: Orientated southwest slope. 20% of the soils are very clay. The soil has also special features: compact yellow blue red features.

Cultivation mode: Ground working and mechanical weeding.

Grape harvest: Manual grape harvest and pressing of whole bunches.

Fermentation: Fermentation in oak barrels aged from one to seven years. Maturation of 14 months per week for a minimum of 6 months. Assembling it all for 1 month before bottling.

Tasting: This wine is expressed by fresh notes on the fruit peach white flowers, for the taste, you will find its notes of fruit as well as a toasted side. A wine that, over the years, complexifies and takes the magnitude.

Food and wine: This wine can be associated with cooked fishes or white meats on slightly sour sauces.