



POUILLY-FUISSÉ

ORGANIC CUVÉE

GRAPE VARIETY: 100 % Chardonnay

LOCATION: Village of Solutré

SOIL : Cretaceous sedimentary rock, clayey-limestone and flint type soil

SPECIFIC FEATURE : Grapes from these plots are organically farmed on tilled soil, without any synthetic products

VINIFICATION : Manual harvesting, pneumatic pressing in whole bunches, static must settling for 24 hours. Clear juices are then transferred into barrels for alcoholic and malolactic fermentation through indigenous flora.

Ageing on fine lees in oak barrels for 11 months, with regular stirring and intervals adapted to the vintage's characteristics.

TASTING : A cuvée based on finesse, freshness and minerality. This wine bares a golden green colour with delicate brioche and vanilla aromas. The palate is dynamic, round and underlined by a nice acidity. To be served at 12°C with shellfish, fish, or goat cheese. A beautiful wine expressing the nobility of its past. Ideal for laying down!



MAISON AUVIGUE

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