



# POUILLY-FUISSÉ

## LA PETITE PARCELLE

**GRAPE VARIETY:** 100 % Chardonnay

**LOCATION:** Hamlet of Pouilly

**SOIL:** Yellow-brown loam-clay soil on an average depth, pebbles and heavy limestone (50-70 cm in depth). Jurassic period, upper Bathonian stage, limestone from the “Pearly Slab”

**EXPOSURE:** North-East

**AVERAGE ALTITUDE:** 250 m

**SPECIFIC FEATURE:** Historical plot selection

**VINIFICATION:** Manual harvesting and pressing in whole bunches. After static must settling, juices are transferred into traditional French oak barrels for alcoholic and malolactic fermentation. The wine is then aged on fine lees for 10 months. Stirring interval is adapted to the vintage’s characteristics. Light filtration and fining, if necessary, prior to bottling.

**TASTING:** Fresh notes of undergrowth, lightly toasted, minerality, freshness, round and nervous on the palate. Ideally served at 12°C with white meat in sauce, noble fish, foie gras.



MAISON AUVIGUE

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