



POUILLY-FUISSÉ

L'ENVOL

GRAPE VARIETY: Chardonnay 100 %

LOCATION: Hamlet of Pouilly

SOIL: Cretaceous sedimentary rock, clayey-limestone type soil

AVERAGE ALTITUDE: 250/270 m

SPECIFIC FEATURE: A selection of 4 barrels from our « Vieilles Vignes » cuvée

VINIFICATION: Manual harvesting and pressing in whole bunches. After 24 hours of temperature-controlled static must settling, clear juices are transferred into traditional French oak barrels for alcoholic and malolactic fermentation. The wine is then aged on fine lees for 24 months (18 months in barrels – 6 in tanks), stirring interval is adapted to the vintage's characteristics. The wine's natural stability allows for bottling without prior filtration.

TASTING: An open nose, very expressive and complex, where notes of citrus and toast delicately blend together. The palate is rich with a nice fresh attack. Ageing on lees makes this wine complex, rich, round and full-bodied, a perfect balance. Notes of ripe fruit (candied apricot) blend perfectly with notes of toasted hazelnut and brioche. The finish is fresh with a nice length.



MAISON AUVIGUE

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