



# POUILLY-FUISSÉ

## « VIEILLES VIGNES »

**GRAPE VARIETY:** 100% Chardonnay

**LOCATION:** Village of Solutré-Pouilly

**SOIL:** Cretaceous sedimentary rock, clayey-limestone type soil

**SPECIFIC FEATURE:** A blend of 3 plots, from 75 to 80 years of age

**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:** The use of 1 year old barrels allows for a melted woodiness but not too pronounced, keeping this structured cuvée fresh and natural. Notes of brioche, toast and vanilla with delicate hints of wild peach. On the palate, the attack is round, supple with slightly truffled tannins. A velvety finish underlined by a nice acidity. To be served at 12°C with seafood classics, poultry in cream sauce, minced veal.



MAISON AUVIGUE

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