



POUILLY-FUISSÉ "Bélemnites"

Our wine domaine is certified for Organic Agriculture FR BIO 15.

// VINEYARD OF ORIGIN //

- > France - Burgundy - Mâcon region
- > Village of Vergisson
- > Blend of plots sharing common geological characteristics
- > Predominantly clay soil with the presence of distinctive Belemnite rostra fossils
- > Plots selected for their age and low yield
- > Altitude: 300 metres
- > Slope gradient: 12%

// VITICULTURE //

- > Vine density: 8700 vines /hectare
- > Grape variety: Chardonnay
- > Pruning method: Guyot Poussard, arch-trained
- > Years planted: 1956 - 1962 - 1980
- > Soil is ploughed. Natural plant cover
- > Natural manure
- > Controlled yields

// VINIFICATION //

- > Entire crop harvested by hand, at full maturity
- > Direct pressing in whole clusters
- > Cold settling
- > Must transferred to barrel before alcoholic fermentation
- > Ageing on the fine lees in French oak barrels (228 litres) for 11 months with 12% new barrels
- > *Bâtonnage* (lees stirred) depending on the vintage, with regular topping up
- > Light filtration before bottling according to the lunar cycle

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