



POUILLY-FUISSÉ

"Terres du Menhir"

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

// VINEYARD OF ORIGIN //

- > France - Burgundy - Mâcon region
- > Village of Vergisson
- > Selection and blend of old plots
- > Altitude: 300-350 metres
- > Slope gradient: 20%

// VITICULTURE //

- > Vine density: 8500 vines /hectare
- > Grape variety: Chardonnay
- > Pruning method: Guyot Poussard, arch-trained
- > Years planted: 1973 - 1974 - 1983
- > 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
- > Blended wine with 40% aged in barrel and 60% in vat
- > Must transferred to barrel before alcoholic fermentation
- > Ageing on the fine lees in French oak barrels (228 litres) for 10 months without the use of new barrels
- > *Bâtonnage* (lees stirred) depending on the vintage, with regular topping up
- > For the VAT-aged wine: temperature-controlled fermentation and ageing on the fine lees.
- > Light filtration before bottling according to the lunar cycle

Domaine MORAT - Chataigneraie-Laborier - Gilles Morat
595, route des Bruyères - 71960 Vergisson - FRANCE
Tel. 03 85 35 85 51 - contact@domainemorat.fr -
www.domainemorat.fr
Facebook - Instagram: @domaine_morat

