



## POUILLY-FUISSÉ

### “Bélemnites”

APPELLATION CONTRÔLÉE POUILLY-FUISSÉ

#### VINEYARD ORIGIN:

France - Southern Burgundy - the village of Vergisson  
Made from a blend of different parcels, which have similar geological characteristics: high clay content with fossils (Bélemnites Rostres - shells).  
These parcels of vines are selected for their age and low yields

**Altitude:** 300 metres

**Vine density:** 8,700 vines/hectare

**Grape variety:** chardonnay

**Pruning method:** Guyot, arch trained - short canes

**Plantation years:** 1956 - 1962 - 1980

Soil is ploughed.

Mechanical weeding: no weed killer used.

Certified organic phytosanitary treatments. No insecticides used. Natural manure used.

Controlled yields

#### HARVESTING:

The full crop harvested by hand, at full maturity.

#### VINIFICATION:

Vinification and maturation are carried out in 220 litre oak barrels from the centre of France. The wine is aged on its lees for 11 months with the lees stirred up and the barrels topped up.

The wines go into barrel before alcoholic fermentation

#### STYLE:

Rich and fruity.

#### FOOD PAIRINGS:

Seafood gratin, langoustines in basil, baked Sea Bream, blanquette de veau à l'ancienne (traditional veal stew).

 In the process of organic agriculture and wine certification.

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