



POUILLY-FUISSÉ

Climat “Sur La Roche”

APPELLATION CONTRÔLÉE POUILLY-FUISSÉ

VINEYARD ORIGIN:

France - Southern Burgundy - Mâcon region - Village of Vergisson
On the top of the southeast-facing slope of the Roche de Vergisson.
Shallow limestone soil from the Jurassic period.

Altitude: 400 & 350 metres

Vine density: 8,700 vines/hectare

Grape variety: chardonnay

Pruning method: Guyot, arch trained - short canes

Plantation years: 1967 - 1968 - 1977 - 1978

Soil is ploughed.

Certified organic phytosanitary treatment Mechanical.

weeding: no weed killer used. 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:

Powerful and mineral

FOOD PAIRINGS:

Galantines and fine terrines, sea scallops cooked in cream, grilled lobster, sea bass in white butter.

🍀 *In the process of organic agriculture and wine certification.*

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ALCOHOL ABUSE ENDANGERS YOUR HEALTH. DRINK ONLY IN MODERATION.