



POUILLY-FUISSÉ

“Terres du Menhir”

APPELLATION CONTRÔLÉE POUILLY-FUISSÉ

VINEYARD ORIGIN:

France - Southern Burgundy - Mâcon region - Vergisson
The wines selected and blended from various parcels of vines aged a minimum of 25 years, mostly from the locality known as “En Buland”.

Altitude: 300 & 350 metres

Vine density: 8,700 vines/hectare

Grape variety: chardonnay

Pruning method: Guyot, arch trained - short canes

Mechanical weeding. Soil is ploughed.

Certified organic phytosanitary treatments. No insecticides used.

Natural manure used. Controlled yields

HARVESTING:

The full crop harvested by hand, at full maturity.

VINIFICATION:

40% undergoes alcoholic fermentation and aging on the lees for 10 month in French oak barrels (no new oak used). 60% undergoes alcoholic fermentation in temperature controlled stainless steel vats.

STYLE:

supple and fruity

FOOD PAIRINGS:

oysters, Pike quenelles, fish terrine or raclette.

🌿 In the process of organic agriculture and wine certification.

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ALCOHOL ABUSE ENDANGERS YOUR HEALTH. DRINK ONLY IN MODERATION.