



POUILLY-FUISSÉ

Climat “Aux Vignes Dessus”

APPELLATION CONTRÔLÉE POUILLY-FUISSÉ

VINEYARD ORIGIN:

France - Southern Burgundy - the village of Vergisson in the Mâcon region

Mixed clay from the Triassic period, rich in magnesium

On the top of the south-facing slope

Altitude: 350 metres

Vine density: 8,500 vines/hectare

Grape variety: chardonnay

Pruning method: Guyot, arch trained - short canes

Plantation years: 1981 - 1982

Soil is ploughed.

Certified organic phytosanitary treatments

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:

smooth and intense

FOOD PAIRINGS:

Semi-cooked or pan-fried foie gras, Turbot with a hollandaise sauce, chicken from the Bresse region with morel mushrooms, or cheeses such as Epoisses or Langres.

🌿 In the process of organic agriculture and wine certification.

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ALCOHOL ABUSE ENDANGERS YOUR HEALTH. DRINK ONLY IN MODERATION.