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Vins de Bourgogne du Sud
Artisan Vigneron en Mâconnais

Pouilly-Fuissé 1er Cru En France Clos de France 2021

History

Le Clos de France is a plot located in the village of Vergisson next to the church. It was taken over by Théo and Paul Merlin at the end of 2017. The 2018 vintage is therefore the first year cultivated by the Merlin team.



Terroir

The vineyards of Chardonnay au Clos de France are planted in 1965 and 1985 on shallow soil made of Triassic hard limestone (gryphées). The slope is about 15% and the vines are exposed to the east. Vergisson is the northern most commune of the Pouilly-Fuissé appellation. With an altitude of about 330 metres, this vine is moderately early.

Viticulture

To preserve this exceptional heritage and in view of the age of the vines, the MERLIN team applies very rigorous viticulture. The soil is fully ploughed, without any use of weed killer. The manual harvest in 2020 took place on 3 September.

Vinification

The Chardonnay grapes are vinified in the Merlin winery in La Roche Vineuse. Direct pressing, light settling and racking in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Ageing for 18 months in barrels. Racking and light filtration before bottling. No fining. 1452 bottles were bottled on the 13th april 2023.

Alcohol content : 13. 5%Vol.

Residual sugars: < 2g/l

Tasting

The 2021 Pouilly-Fuissé Clos de France 1er Cru has an intense, mineral bouquet with subtle minty notes that emerge over time. The palate is balanced with real presence, great depth of infused fruit and minerals. Very long persistence.

