

CHATEAU DES QUARTS

PROPRIÉTAIRE DU CLOS DES QUARTS
MONOPOLE

POUILLY FUISSE 1^{ER} CRU AUX QUARTS 2020

Clos des Quarts Monopole

Terroir	<p>Total area: 2.23 ha Secondary clay-limestone soil of the middle and lower Bajocian, and upper Aalenian (limestone with inclusions) South-east facing Altitude: 230 m Slope: 8 % Early situation, plot located at the Quarts and surrounded by a high stone wall which puts it in a monopoly situation. In the past, the "quart" was the best part reserved for the lord.</p>
Wine-growing	<p>Grape: Chardonnay Density: 10,000 vines/ha Years the vines were planted: 1917, 1963 Average yield: 48 hl / ha Practices organic uncertified, tillage, no herbicides, hand-harvest.</p>
Winemaking	<p>Direct pressing, gentle settling in stainless steel tank, alcoholic and malolactic fermentations in oak barrels. Aged in oak barrels for 18 months. Racking and light filtration on Kieselgur before bottling, no fining. Alcohol degree: 13° Residual sugar: 0.5 g/l Total So2: 90 mg/l Free So2: 25 mg/l</p>
Tasting notes	<p>Harmonious wine with stone fruits aromas (white peaches) and discreet woody nose. Nez harmonieux aux arômes de fruits à noyaux (pêche blanche). Boisé discret. This wine is characterized by iodine notes in mouth which develop a fine fullness and a great elegance. Deserving to be kept for a few years – 8 to 10 years.</p>

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