



Pouilly-Fuissé 2020

Tasting

Beautiful green gold color.
The nose evokes aromas of white peach and pear William. In the mouth, the wine is unctuous, smooth and very round.
Beautiful freshness and minerality on the finish

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Terroir

Quaternary clay-limestone soil (Bathonian Bajocian)

Exposure: south-east

Altitude: 280 m on average

Slope: 8%

Viticulture

Grapes: Chardonnay Density: 10 000 feet/ha Average yield: 55 hl/ha Cultivation of the soil Harvest by hand on 24 August 2020.

Vinification

Direct pressing, light settling and racking in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels.

Aged for 12 months in barrels.

Racking, then light filtration before bottling.

No fining.

Bottling of 15677 bottles on 18/01/2022.

Alcohol content: 13.5%Vol Residual sugars: <2g/l



