

Pouilly-Fuissé Vieilles Vignes

Category	White
Grapes	100 % Chardonnay
Appellation	Pouilly-Fuissé (AOC)
Producer	Domaine de la Chapelle
Country	France
Region	Bourgogne
Size	750 ml
Degree of alcohol	13 %
Serving temperature	12 °C
Available	Alberta

Terroir

The cuvée is harvested on lots since over 45 years. The vineyards are being ploughed once or twice per year to preserve the terroir character and the total average yield is 53 hl. The various climates such as Les Châtaigniers, Les Bouthières, Les Pragnes, complete the final complexity after blending and maturing in the barrels.

Vinification and maturation

Hand harvesting is done in two runs with sorting in the vineyard, after what the grape is placed whole and uncrushed into the Buscher type pneumatic press. The winemaking is done in 5 parts : 20% in thermo-regulated barrels, 20% in new oak barrels, 20% in 1 year old barrels, 20% in 2 year old barrels, 20% in 3 year old barrels. Maturing in barrels takes 12 months after which time they are put together in stainless steel vats on fine lees for a period of 4 months. The barrels are placed on rotating stands to blend by rotation. The stirring up of the lees is done once or twice monthly, without added oxygen, and no loss of CO₂.

Features

With a dress green-gold, this fine and classy wine, offers harmonious aroma with notes of hazelnuts and roasted almonds.

Food Pairings

This wine is ideal with appetizers, seafood, scallops, sea bream. When aged a few years, it can be served with a pan-fried foie gras, white meat such as veal or poultry with gravy, and a goat cheese.

Product codes

Québec : 11890897, Alberta : 749457

