

Pouilly Fuissé Pastoral

Terroir

- Clay and limestone soil, very pebbly and with a lot of active limestone and iron oxydes, on a toarcian marly subsoil
- Slope between 10 and 35%
- Altitude : 350 meters
- Fresh exposition with slow maturation
- Surface : 0,32 hectares

Vineyard

- All vineyard in Chardonnay
- Density : 10000 vines/hectare
- Pruning very respectful with the natural sap flows and limiting the pruning wounds
- Spring vine labour (disbudding, trimming, tying-up) made with care in order to well balance the quantity of grapes with the climatic conditions and the vine vigour
- Autumn and spring ploughing made in order to preserve the vegetal against weed competition and to return green manure
- Yields controlled around 45 hectolitres per hectare

Harvest, vinification and aging

- Hand picking in little grape boxes
- Full grape pressing in a pneumatic press
- Light settling : just one night in cold inox tanks
- Alcoholic and malo lactic fermentations only in Burgundy barrels (around 20% new oak)
- Precise selection of the barrels, in particular for the oak origin, the oak grain fineness and the toast
- No exogeneous yeast used : fermentations are only made by natural yeasts.
- Aging on the lees for nine months
- Bottling at the end of june after a light filtration

Vintage 2010

- Pronounced yellow robe with some gold lights
- Nose dominated by ripe fruits with grilled hints
- Rich and ample mouth balanced with a mineral final
- Good possible evolution of the wine within five years
- Full wine to drink in aperitif, with white meats or fish in sauce