



"A UNIQUE PLOT AT THE FOOT OF THE
VERGISSON ROCK, FOR A COMPLEX
AND MINERAL CUVÉE".

TERROIR

The plot of Les Crays is located at the foot of the rocky cliff of Vergisson on a very limestone soil on a steep slope. Exposed to the South, the vines are among the highest in the Pouilly-Fuissé appellation.

POUILLY-FUISSÉ

"LES CRAYS"

100% CHARDONNAY

VINIFICATION

The harvest is carried out manually. After harvest, the grapes are loaded by gravity into pneumatic presses. The presses are slow and long in order to delicately extract the juices and thus preserve the aromatic finesse.

Then the musts are cooled and decanted and put directly into the barrels. The vinification takes place in wood (less than 10% new barrels). Depending on the vintage, malolactic fermentation is desired or not. The aging takes place on fine lees until early summer.

From picking to bottling, we limit the use of inputs such as SO₂ as much as possible.

TASTING

Its color, carved in a golden juice, reveals the chalky and finely reducing character of the terroir. It jumps out at you with its scents of rubbed flint elegantly balanced with ripe stone fruit that crack under the tongue with an exceptional saline depth.

PAIRING

The combinations are almost limitless: salad of crayfish tails, lobster, abalone, plancha knives, chicken with lemon and ginger, Bresse chicken with cream, goose pot with foie gras ...