



POUILLY-FUISSÉ

1ER CRU "LES CRAYS"

2021

100% CHARDONNAY



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

TERROIR

This plot of 1.02 hectares of Chardonnay was planted between 1969 and 1995 (9,000 vines per hectare). It is located at the foot of the rocky cliff of Vergisson, 400 meters above sea level, facing south, with a 25% slope. The shallow soil is very calcareous and rich in iron oxide.

VINIFICATION

The manual harvest is loaded by gravity into pneumatic presses, we use long pressing cycles in order to preserve the aromatic finesse.

The musts are stabilized by cold then decanted and put in barrels for fermentation. The aging of 19 months includes 11 months in barrels of 1 to 3 wines then 8 months in vats.

We do not use SO₂ on the harvest, we resort to its use during the aging phase to ensure the stability of the wine.

STYLE

Its golden color shimmers with silver-gray reflections, while stone fruits and honeysuckle flower explode in the glass. The aromatic palette is very wide and enhanced by a very chiseled structure. The finish is imbued with minerality on a crisp and addictive salivating finish.

FOOD PAIRING

It will be appreciated with a salad of crayfish tails, chicken with lemon and ginger, Bresse chicken with cream, pot au feu of goose with foie gras...

Hand-harvested September 22, 2021.

Bottled on March 29, 2023,

2 374 bottles produced.

Serving temperature 12°C.

