



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

### TERROIR

Grey marls, limestone marls, or flinty clay depending on the slope



### PRESENTATION

These vineyards are located in the Mâconnais in southern Burgundy, surrounding Pouilly-Fuissé. The southern part borders on the Beaujolais and lies on the slope of the secondary mountain range that contains the famous Solutré Rock.

### WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

### TASTING

Delicate nose with notes of white flowers combined with scents of ripe fruit (peach, pear) and sometimes fresh almond. On the palate, this wine features pleasing roundness enhanced by lovely minerality. Well balanced, structured and generous, it boasts a refreshing finish.

### SERVING

Serve between 11 and 13°C (52-55°F).  
To taste young on the fruit or to keep 3 to 5 years.

### FOOD PAIRINGS

Finely prepared fish and seafood  
White meats and poultry, grilled or served with a light sauce

### QUOTES

James Suckling: 90/100 (2023)  
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