



LOCATION  
Bourgogne

VARIETAL  
Chardonnay

### TERROIR

Calcareous clay soil containing pebbly scree

### PRESENTATION

Located in Southern Burgundy, this appellation is located in the villages of Fuissé, Solutré, Pouilly, Vergisson and Chaintré in the Mâconnais region. The vines are planted exclusively on slopes, which are often very steep. Varying exposure results in harvest dates that can stretch over a period of more than two weeks.

### WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 70% in stainless steel vats and 30% in oak barrels for 8 to 9 months.

### TASTING

The nose is extremely fresh and features scents of white-fleshed fruit and spices underpinned by a discrete hint of vanilla and oak. The palate boasts lovely minerality and perfect balance between vivacity and roundness. Highly aromatic and very pleasing 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 in a light sauce

### QUOTES

James Suckling: 90/100 (2022)  
Wine Spectator: 88/100 (2022)

