



LOCATION:

France > Burgundy > Mâconnais
> Pouilly-Fuissé

VARIETY:

Chardonnay

WINEMAKER:

Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/l

TOTAL SO2: < 70 ppm

TOTAL ACIDITY: 4 g/l

Pouilly-Fuissé “Vieilles Vignes”

EXPERIENCE

NAME: Pouilly-Fuissé is a commune named after these two respected villages in the Mâconnais. Vieilles Vignes means, old vines, and most of the fruit comes from small parcels in the village of Fuissé.

CHARACTER: Fruit flavors of Meyer lemon, nectarine, and orchard fruits. On the palate a chalky minerality with delicate oak and butter notes balanced by a vivacious energy and freshness.

ENJOY WITH: Creamy sauces like hollandaise or béarnaise. Smoked salmon, white meats, seafood, and hard rich cheeses like Manchego.

BEST RESULTS: Serve at 50-55° F with a short decant or allow up to an hour to breathe and serve in a large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: The tiny parcels are vinified separately, with whole clusters in a small pneumatic press. the must is moved to neutral, open-top wooden vats by gravity and fermented with the native yeast.

ELEVAGE: Depending on the vintage, an average of 8-10 months in 350 & 500-liter neutral barrels on the lees with limited batonnage. At the end, the wine is racked only once, and allowed to rest in steel tank for 4 months and naturally settled before bottling. Limited racking maintains the structure of the wine.

FINING & FILTERING: Bottled directly from the lees with no fining, and very light filtering, bottled by gravity. Vegan.

SULFUR: Small amounts of sulfur added at crush, after Malo, and at bottling. Under the Demeter limit of 90 ppm.

SOURCE

FARMING: Organic, with Demeter biodynamic certification pending final inspection, December 2023. Christophe makes the biodynamic sprays himself with trapped rainwater. Without tractors, they use horses and a motorized tiller for vineyard work to limit soil impact. Biodynamic herbal treatments are applied to the estate vineyards and half are sprayed by hand using a copper backpack. Minimal soil disturbance with absolute preservation for the biodiversity above and below the soil.

LAND: A total of 4 hectares from many different old-vine on dense fossiliferous limestone, calcareous soils between 800-1100 feet in elevation on a rocky east-facing slope.

VINE: 60-80 year-old vines in short guyot, trained in an arc to help delay budding (en arcure). Mostly plowed by horse and without cutting the terminal bud at the tip of the shoot, this stem is braided into the canopy allowing the plant to better maintain resources. The meticulous pruning, de-budding, and manual thinning of the leaves is very labor intensive.

HARVEST AND PRODUCTION: Hand-harvested; 1,300 cases produced in a bountiful harvest.

