

Pouilly-Fuissé

VIEILLES VIGNES

VINEYARD

The vines are located on the Pouilly Fuissé appellation area in the communes of Fuissé, Solutré, Vergisson and Pouilly.

During the Mesozoic era (from 250 to 65 million years ago), there were hot tropical seas in this area with coral deposits which appeared around 160 million years ago. The rocks of Solutré and Vergisson are the result of those deposits merging, when in the Tertiary era 30 million years ago, the Saône basin collapsed due to the uplifting of the Alps. The site of Solutré, inhabited for 55,000 years, is highly regarded as being among the most important prehistoric sites in Europe. The Rock of Solutré (whose name came from a Gallo-Roman villa called Solustriacus) gave its name to the Solutrean period (22,000 to 17,000 years ago) when modern man (Homo Sapiens) arrived in Europe developing new techniques such as flints with laurel leaf shape.

The region was under the authority of the Duke of Burgundy since the XIV century.

As early as 1922, a Mâcon court ruled and expressed the necessity to protect the singular and remarkable character of Pouilly-Fuissé wines, and the appellation was recognized in 1936.

Clay and limestone

Chardonnay. Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old.

VINIFICATION

Manual harvest, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses.

Following a slight settling, the grape must is



TASTING NOTES

Nose with notes of lemon, stone fruit. Rich and balanced palate with a very long finish on floral and mineral notes.

PAIRINGS

Crustaceans, scallops, grilled fish or in sauce, cold cuts, white meats and cheeses.

SERVICE

12 °C

Sales points: Great value for a historical appellation, Same philosophy of winemaking as for our white wines of Côte d'Or

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com

VINCENT GIRARDIN
MEURSAULT-FRANCE

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malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 10 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling is preceded by a slight fining and a light filtration.