



NORMAND POUILLY FUISSÉ

Certified Organic*

From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain Normand have focused on viticulture, native ferments, and long, gentle élevages– the antithesis of the large co-ops that dominate the Maçonnais. In this century, Sylvaine inherited family vines, including choice parcels in Pouilly-Fuissé, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.



VINEYARD

Site: The vines in Chaintré grow on a gentle east-facing slope at between 180 and 218 meters above sea level. The 500-meter high limestone escarpment of La Roche de Solutré is located at the heart of the appellation's vine-growing area and towers over the vineyards below.

Soil: Limestone-clay.

Vines: From parcels in Chaintré (roughly 70%) and Solutré. *The domaine is certified organic in France by Ecocert but not by USDA in America.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Native yeast and gentle, slow fermentation. A long upbringing on the fine lees in vat. Alain rarely fines and often doesn't filter.

Production: 800 cases.

Profile: A delicious mouthful of Chardonnay from an exemplary artisan domaine! Structure, spice, and compelling rich orchard fruits, all underpinned with clear tension.