



NORMAND POUILLY-FUISSÉ 1ER CRU AU VIGNERAIS

Certified Organic*

From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain 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-Fuissê, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.



VINEYARD

- Site:** Mid-high slope in Solutr , southeast exposure.
- Soil:** Clay-limestone but fairly thin up on the slope where these vines live.
- Vines:** From 2.5 acres predominantly planted in the 1930s and hand harvested. *The domaine is certified organic by Ecocert in France but not by USDA in America.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Raised 14 months in barrel, some 30% new, followed by six months in steel. Alain rarely fines and often doesn't filter.
- Production:** Maximum production is 325 cases.
- Profile:** Structured, rich and fat wine with a mineral and citrus finish. Great aging potential.