

Mâcon-Solotr 



VARIETAL INFORMATION

100% Chardonnay (white wine)

TERROIR

Limestone, Clay, with very fossiliferous marlstone

SURFACE

AOC M con-Solotr , 0.4 Hectares from a single plot « Les Condemines » right in front of « La Roche de Solotr »

YIELD

Varies Between 45 and 50 hl/ha

AVERAGE AGE OF VINEYARDS

Planted in 2011.

AGING

7/8 months in thermoregulated tanks at 17 C

PAIRING WITH

As an appetizer or sea shells, smoked salmon, oysters, shrimps, white fish, goat cheese and more

SERVING TEMPERATURE

12 degrees Celcius

TASTING NOTES

Light yellow colour with an elegant fruity scent an mineral touch. Hints of citrus and very floral



PHILOSOPHY

Domaine du Chalet Pouilly's philosophy is to allow nature to express itself through the vinification process in order to create highquality, richflavored wines with a rustic touch. Domaine du Chalet Pouilly practices traditional wine growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines.

