

VARIETAL INFORMATION

100% Chardonnay (white wine)

TERROIR

Limestone, Clay

SURFACE

AOC PouillyFuissé, Five Hectares

YIELD

Varies - Average 50 hl/ha

AVERAGE AGE OF VINEYARDS

50 years old - oldest planted in 1945

AGING

Either carefully matured in select French oak barrels (25% of new oak) for a full 18 months in accordance with the traditional winemaking methods of Burgundy or carefully matured in thermoregulated tanks from 7 to 8 months.

PAIRING WITH

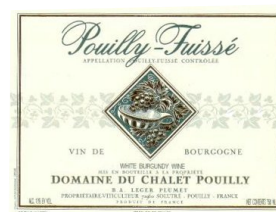
As an appetizer or with seafood (scallops, grilled lobster), fish (pikeperch, salmon, saint-pierre, sole, etc.), white meats (roasted pork), poultry (chicken in salted crust), and cheeses (saint-nectaire, charolle, comté, and more).

SERVICE TEMPERATURE

14 degrees Celcius

TASTING NOTES

Golden colour and green glints with a mineral bouquet of nice floral touches. Its great presence in mouth is reinforced by fullness, power, and coolness that perfectly harmonize. The flavors are often on the floral tone of hawthorn with a hint of fresh hazelnuts.



PHILOSOPHY

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

