



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-FUISSÉ LES PIERROTES

A seducer with its notes of acacia and bourbon vanilla. The palate is juicy, with a slight menthol note, comfortable. Dynamic, it is the timeless reliable choice for a festive table.

TYPE : Blanc

APPELLATION: Les Pierrottes

NAME OF THE CUVÉE: Pouilly-Fuissé

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 0,5ha

ALTITUDE: 250m

AGE OF THE VINES: 80 years

NUMBER OF BOTTLES PRODUCED: 4000

TERROIR AND EXPOSURE : Facing full south, with noble clays, gravelly soil over Triassic sandstone (250 million years old).

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 100% is vinified and aged in 500-liter barrels aged 2 to 8 years for 12 months. Controlled sulfiting.

TASTING : This Chardonnay is characterized by an intense and pleasant aroma. Its rich palate is harmoniously balanced by natural liveliness. Ready for immediate tasting, its long finish is remarkably enjoyable.

FOOD AND WINE PAIRINGS : It pairs wonderfully with all your cooked fish and white meats, but it can also be served simply before the meal to whet your guests' appetites. Serve at 14°C. It can age for 15 years.

Alcohol abuse is dangerous for your health, consume in moderation.

Women who are pregnant should not consume alcohol. It is forbidden to sell alcohol to minor under 18 year of age.

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