

POUILLY-FUISSÉ

“LE CLOS DE MONSIEUR NOLY”

PREMIER CRU



GRAPE:

100% Chardonnay

VINE GROWING:

- Integrated viticulture with no use of insecticides
- Plowing and grass growing on one out of two rows to prevent the use of herbicides
- 9 500 vines/hectares
- Guyot pruning
- Average age of the vines: 50 to 60 years

TASTING:

- Yellow colour with golden glints
- A complex and floral nose with hints of pear, acacia flowers, vanilla and almonds.
- The mouth is full of finesse and balance with an ample and rich attack followed by frutiness, great structure and a long finish.

AGEING POTENTIAL:

7 to 10 years

SOILS:

- Locality: Chaintré
- Lieu-dit: "Clos de Monsieur Noly"
- The plot is located on hillsides and a plateau exposed to the South-West (slope: 5 to 10%)
- Altitude: 240 to 280m
- Limestone clay soils with numerous fossils

WINEMAKING:

- Immediate pneumatic pressing
- Static rack of the must
- Alcoholic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate

FOOD AND WINE MATCHING:

Crustaceans, cream chicken with mushrooms, calf sweetbread, veal blanquette, scallops, cheese

SERVICE TEMPERATURE::

10-12°C

