



PACAUD VIGNERONS



POUILLY-FUISSÉ 1^{er} CRU « Les Chevrières » 2023

Rated **16/20** by the magazine *Bourgogne Aujourd'hui* n°166

VARIETY

100% Chardonnay - vines 60 years old.

VINEYARD

South-facing vines in the commune of Chaintré, at an altitude of 250m.

SOILS

Shallow Middle Jurassic entrocal limestone with a shallow clay layer rich in iron oxide.

VINIFICATION

Hand-picked, whole bunches taken to the press.
Direct pressing. Vinification without sulphur, using indigenous yeasts. Light settling.

AGEING

Aged on fine lees in new 500-litre oak barrels for 12 months, followed by 10 months in stainless steel vats after blending. Unfined and unfiltered.

TASTING NOTES

👁️ Pale, crystalline gold colour with golden highlights.

👃 Very elegant, with an intense aromatic complexity of ripe fruit and notes of yellow-fleshed fruit..

🍷 Full-bodied with great volume, beautiful minerality, perfectly balanced with notes of fresh fruit and a very long, savoury finish.



FOR YOUR TASTING



Quantity produced
1 200
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
10 YEARS



Alcohol content
13,5 %

