



PACAUD VIGNERONS



Certifié par FR-BIO-01  
AGRICULTURE FRANCE



## POUILLY-FUISSÉ

« La Teppe Charpy » 2023

### VARIETY

100% Chardonnay – 50-year-old vines.

### VINEYARD

Vine in the commune of Fuissé, situated on a hillside at an altitude of between 200 and 250 metres, facing due east.

### SOILS

Chist and pelite bedrock - primary area

### 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 a new 500-litre oak cask and a 300-litre stainless steel tank for 12 months, followed by 10 months in a stainless steel tank after blending. Unfined and unfiltered.

### TASTING NOTES

- 👁️ Pale, crystalline gold colour with golden highlights.
- 👃 Very elegant and intense, with notes of roasted, toasted and nutty (almond) flavours
- 🍷 A wonderful aromatic intensity. Well-balanced and full-bodied, with notes of spice, white-fleshed fruit and nuts, and a long, briny finish.

### FOR YOUR TASTING



Quantity produced  
900  
BOTTLES



Serving temperature  
BETWEEN 9° AND  
12°C



Ageing  
10 YEARS



Alcohol content  
13,5 %

