PACAUD VIGNERONS

MÂCON SOLUTRÉ-POUILLY

« Les Champs Perdrix » 2025



VARIETY
100% Chardonnay - vines 5 years old, in the commune of Solutré-Pouilly, famous for its great Pouilly-Fuissé terroirs.

VINEYARD
South-facing plot with a 25% slope
and an altitude of 380m.

SOILS
Shallow marly soils.

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 500-litre oak barrels (4 to 6 wines old) for 10 months. Unfined and unfiltered.

TASTING NOTES
- Gold colour, golden highlights, slight haze (unfiltered)
- Delicate, with aromas of white flowers, citrus fruit and peonies.
- Balanced and silky, with freshness and lovely aromas of exotic fruit and citrus fruit. The finish is long and persistent, with light notes of white pepper and slight bitter notes.

FOR YOUR TASTING

Quantity produced	Serving temperature	Ageing	Alcohol content
2432 BOTTLES	BETWEEN 9° AND 12°C	5 YEARS	12.5 %

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