PACAUD VIGNERONS

POUILLY-FUISSÉ 1er CRU

« Les Chevrières » 2024



VARIETY

100% Chardonnay - vines 60 years old.

VINEYARD

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

SOILS

Shallow soils derived from hard Middle Jurassic entrocal limestone (crinoidal 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	Serving temperature	Ageing	Alcohol content
1 672 BOTTLES	BETWEEN 9° AND 12°C	10 YEARS	13 %

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