



Our wines are like siblings. They all share Chardonnay origins- they are similar, yet each has its own personality. Our wines are like you, like me- sometimes reserved or shy, sometimes flirtatious, high-spirited or laughing. They evolve and mature but never lie. They are authentic, in short, alive. Over vintages and time, they unveil their multiple facets. Love them simply for who they are and they will give back tenfold.

POUILLY-FUISSÉ « LES CHEVRIÈRES »



THESE VINES WERE PLANTED BY MY FATHER father in the 60s. They have since been bequeathed by their owner, Mlle Poisard, to the Hospices Civils de Beaune, who have given me a part to farm. The rest of the parcel is cultivated by the Hospices and the wine is sold the day of their famous charity wine auction.

“Les Chevrières” vines are located at the top of the hill in the village of Chaintré, clinging to thin clay soil, rooted in hard limestone stratum.

This is why its name evokes knights and royalty! It comes as no surprise that these big-hearted “Chevrières” wines are always elegant and distinguished. Floral and fruity notes, balanced and lasting, compete with mineral accents to gain the king’s favour as well as your senses! Pleasure ensured with poultry and shellfish-the perfect match for this wine’s complex palate...especially after a few years of patience.

TECHNICAL INFORMATION

Grape variety: Chardonnay ; **Vine age:** planted in 1963 ; **Harvest:** Hand picked ; **Pruning:** Guyot system- one bent cane ;
Fermentation and maturing: French oak demi-muids (600 liters) during 12 months.
Additional ageing of 12 months in stainless steel vats over fine lees. No fining. Filtration if necessary.



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