thierry Drouin

POUILLY-FUISSE

1er Cru
100% Chardonnay

TERROIR

Here we bring together plots with intensely calcareous soils, located in the commune of Vergisson.

VINIFICATION

The hand-harvested grapes are loaded by gravity into pneumatic presses. We use long cycles to preserve the aromatic finesse.
The musts are stabilized by cold, then decanted and transferred to barrels for fermentation. The 19-month aging process includes 110 months in barrels of one to three wines, followed by 7 months in vats.
We do not use SO2 on the harvest; we use it during the aging phase to ensure the wine's stability.

TASTING

The tasting opens with a nose of ripe yellow fruits and ample aromas. The attack is clean and frank. Brioche aromas emerge, revealing all its richness and complexity, with notes of warm stones. The finish is intensely saline. The pairing will be perfect with seafood, oysters or white meat in a creamy sauce.