



Philippe
Charmond

POUILLY-FUISSE

AUX VIGNES DESSUS

Type of wine : Dry white wine

Grape Variety : Chardonnay

Yield and density : Yields are 55hl hectares, there are 8,000 hectares.

Age of the vine : 30-year-old.

Terroir and locations : Orientated southwest slope. 20% of the soils are very clay. The soil has also special features: compact yellow blue red features.

Cultivation Mode : Ground working and mechanical weeding.

Grape harvest : Manual grape harvest and pressing of whole bunches.

Fermentation : Fermentation in oak barrels aged from one to seven years. Maturation of 14 months per week for a minimum of 6 months. Assembling it all for 1 month before bottling.

Tasting :

This wine is expressed by fresh notes on the fruit peach white flowers, for the taste, you will find its notes of fruit as well as a toasted side. A wine that, over the years, complexifies and takes the magnitude.

Food and wine : This wine can be associated with cooked fishes or white meats on slightly sour sauces.