



Philippe
Charmond

POUILLY-FUISSE

SUR LA ROCHE

Type of wine : Dry white wine

Grape Variety : Chardonnay

Yield and density : Yields are 57hl hectares, there are 8,500 hectares.

Age of the vine : 50-year-old.

Terroir and locations : From the Rock with south orientated. 400 meters above sea level. The soils are calcareous clay and marno-limestone are shallow soils.

Cultivation Mode : Ground working and mechanical weeding.

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

Fermentation : 25% in new barrels, 25% barrels from 1 to 7-year-old, and 50% thermoregulated tanks 18 to 20 degrees celsius.

Maturing: from 12 months battonage weekly for the barrels. The wines in vats are on fine lees, the wines are assembled 1 month before bottling.

Tasting :

The smell is rather intense and is expressed on floral notes; as always a mineral frame the attack in the mouth is brilliant to reveal notes of candied fruit and almond. A complexity will accompany its guard.

Food and wine : Perfect with white meats, grilled prawns, cheeses...