



Philippe
Charmond

POUILLY-FUISSE

PRE DES GOURS

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 : Oriented to the east, on a slope inclined to 18% the soil is on blue clay.

Cultivation Mode : Reasoned control, mechanical weeding, ground working.

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

Fermentation : Fermentation in oak barrels, aged from 9 to 12 months.

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 complex, notes of white peaches and mint. The taste is warm volume with vanilla notes on ripe fruits.

Food and wine : This wine can be associated with goat cheese, or also foie gras.