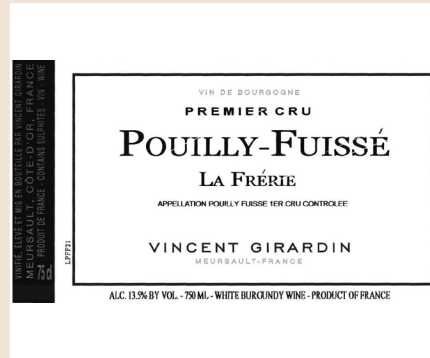


VINCENT GIRARDIN

POUILLY-FUISSÉ La Frérie



HISTORY

The appellation Pouilly-Fuissé is the most prestigious of the Mâconnais region, made exclusively from Chardonnay grapes. Located on the Southern Burgundy border, the vineyards are around the 4 villages of Chaintré, Fuissé, Solutré Pouilly and Vergisson. During the Mesozoic era (from 250 to 65 million years ago), there were hot tropical seas in this area with coral deposits which appeared around 160 million years ago. The rocks of Solutré and Vergisson are the result of those deposits merging, when in the Tertiary era 30 million years ago, the Saône basin collapsed due to the uplifting of the Alps. The site of Solutré, inhabited for 55,000 years, is highly regarded as being among the most important prehistoric sites in Europe. The Rock of Solutré (whose name came from a Gallo-Roman villa called Solustriacus) gave its name to the Solutrean period (22,000 to 17,000 years ago) when modern man (Homo Sapiens) arrived in Europe developing new techniques such as flints with laurel leaf shape. The region was under the authority of the Duke of Burgundy since the XIV century. As early as 1922, a Mâcon court ruled and expressed the necessity to protect the singular and remarkable character of Pouilly-Fuissé wines, and the appellation was recognized in 1936. In 2020, some of the most prestigious vineyards of the appellation were classified in Premier Cru among those, La Frérie.

VINEYARD

The climat Premier Cru La Frérie is located in the village of Solutré. The character of the wine is elegance and complexity.

SOIL

Clay and limestone from the Jurassic period 180 to 150 million years ago. South East exposure.

VARIETAL

Chardonnay. Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 40 years old.

WINEMAKING

The grapes are harvested by hand and sorted out when picking the grapes. They are then lightly pressed in a pneumatic press at a low pressure to get a slow extraction. After a gentle racking of the must, the wine is put in French oak casks of 500 liters (10% of new oak) for both alcoholic and malolactic fermentations, with wild yeasts; ageing for 10 months. During this time, we did no stirring of the lees in the barrels. The wine is finally fined (casein and bentonite) and lightly filtered (kieselgur filtration) before bottling according to the lunar calendar ("fruit" day).

TASTING NOTE

A delicate fine wine, green-light yellow color. Aromas of citrus, hazelnut, fresh almond and mineral notes. Complex and luscious.

SERVING SUGGESTIONS

Aperitif, fish, seafood and white meats.

TEMPERATURE

12°C (54°F)

Sustainable Practicing