

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE TROUILLET

AOC Pouilly-Fuissé Premier Cru
White

PRESENTATION

Ideally located at the foot of the famous Roche de Solutré, in the hamlet of Pouilly, the Trouillet estate, currently managed by William (4th generation), extends over twenty hectares. Its history reflects a beautiful dynamic: Jules Guérin, William's great-grandfather, started with a sharecropping of 4 hectares that his son Jean then exploited for 45 years. The gradual expansion of the estate over generations allows the production of several recognized appellations today: Pouilly-Fuissé, Saint-Véran, Pouilly-Vinzelles, Pouilly-Loché, and Mâcon-Solutré. The vines are cultivated with a respectful approach to the terroir, with meticulous soil work and manual harvesting. Vinifications preserve the aromatic purity of the wines, thanks to low-temperature fermentations and aging on fine lees in tanks or oak barrels. Specificity of the estate: a precise and authentic approach to Chardonnay, which enhances the richness of the Mâconnais terroirs.

VARIETAL

Chardonnay 100%

LOCATION

Tribute vintage to Jules Guérin, great-grandfather of William, is a blend of plots of Pouilly Fuissé 1st growth located in the iconic village of Solutré Pouilly. Plot of 1.20 hectares. Age of vines: 50 years old

TERROIR

A clay-limestone terroir.

HARVEST

The grape harvest is done by hand.

WINEMAKING

Sulfur-free winemaking.

AGEING

100% French oak barrels including 30% new barrels.

SERVING

11 to 13°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Pouilly-Fuissé Premier Cru "Les Vignes de Jules" from Domaine Trouillet offers a refined and profound expression of Mâconnais Chardonnay. The wine shows a pale gold hue with silvery highlights. The nose is complex, combining white flowers, dried fruits, ripe lemon, and white peach, supported by toasty and slightly smoky notes from meticulous barrel ageing. On the palate, it is both generous and tense: a rich texture balanced by a fine mineral backbone. The long, expressive finish reveals saline nuances and a buttery touch a true signature of Pouilly-Fuissé's best terroirs.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This gastronomic white pairs wonderfully with refined dishes such as sole in champagne sauce, roasted lobster with lemon butter, or poultry with morels. It also complements aged soft cheeses (Brillat-Savarin, Saint-Félicien) or firm cooked cheeses (aged Comté, Abondance). Serve chilled, between 11 and 13°C, to enjoy its full complexity.

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