

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE TROUILLET

AOP Pouilly-Fuissé Premier Cru Pouilly
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

From a plot of old vines, located in the heart of the hamlet of Pouilly, on 0.90 hectare. Age of vines: 80 years old

TERROIR

Clayey soil.

HARVEST

The grape harvest is done by hand.

WINEMAKING

Sulfur-free winemaking.

AGEING

100% French oak barrels including 50% new barrels.

SERVING

11 to 13°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Pouilly-Fuissé Premier Cru "Pouilly" from Domaine Trouillet offers a pure and intense expression of Chardonnay grown on the sun-drenched slopes of Fuissé. The wine displays a pale gold color with brilliant highlights. The nose is precise and elegant, revealing ripe lemon, white flowers, stone fruits, and fresh hazelnut, enhanced by subtle vanilla notes from perfectly judged barrel ageing. On the palate, it impresses with its mineral tension, finesse, and length. The balance of volume, freshness, and salinity makes it a distinguished white wine, suited to fine cuisine and cellaring.

FOOD PAIRINGS

This great white Burgundy pairs beautifully with delicate dishes such as scallop carpaccio, roasted noble fish (turbot, pike-perch), pike quenelles in shellfish sauce, or chicken supreme with mushrooms. It also complements cheeses like Beaufort, Mont d'Or, or aged goat cheese. Serve between 11 and 13°C.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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