



CAVE DES GRANDS CRUS BLANCS

AOP Pouilly-Fuissé

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

This historic cooperative in the Mâconnais brings together passionate growers united by a shared vision: to showcase the full richness and diversity of southern Burgundy's terroirs. The cave focuses primarily on Chardonnay, cultivated on classic limestone-clay soils that impart freshness and finesse. Through a commitment to sustainable farming and careful grape selection, the cave ensures consistent quality across its range. Vinification is mostly carried out in stainless steel to preserve fruit purity, while select cuvées are aged partially in oak barrels for added complexity. The wines reflect the cooperative's mission to offer honest, terroir-driven expressions of the Mâconnais bright and mineral Chardonnays with notes of white fruit and crisp citrus, designed to be both expressive and approachable.

VARIETAL

Chardonnay 100%

LOCATION

Established in 1936, the AOC Pouilly-Fuissé encompasses the four historic villages of Solutré-Pouilly, Fuissé, Vergisson, and Chaintré.

TERROIR

The grapes are sourced from carefully selected plots at the heart of the Pouilly-Fuissé appellation. The soils are predominantly limestone and marl, typical of the Mâconnais hills. A mosaic of altitudes, soil types, and exposures (southeast to southwest) provides balanced ripeness and gives the wines their complexity, tension, and depth.

IN THE VINEYARD

Sustainable farming practices: soil tilling, partial grass cover, and precise plot-by-plot monitoring. No chemical herbicides are used. Yields are carefully controlled to respect the natural growth cycle of the vines.

HARVEST

Harvested at optimal ripeness, either manually or mechanically depending on the parcel, with sorting carried out in the vineyard. Grapes are pressed while still fresh to preserve the finesse and purity of the fruit.

WINEMAKING

Direct pressing followed by cold settling. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, with partial barrel fermentation depending on the vintage. The goal is to maintain the aromatic purity and natural balance of the Chardonnay.

AGEING

Aged on fine lees for 8 to 10 months. Ageing takes place mostly in stainless steel, with a partial passage in used barrels (non-new oak) to gently refine the wine's texture without overshadowing the terroir expression.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Pouilly-Fuissé captivates with its balance between richness and tension. The robe is pale gold and brilliantly clear. The nose is subtle and layered, with aromas of yellow fruits (mirabelle plum, peach), white flowers, and fresh hazelnut, all resting on a mineral backbone. On the palate, the attack is full and generous, lifted by vibrant freshness. The wine's structure is elegant, leading to a long, citrusy finish with a chalky touch. A distinctive and expressive Chardonnay that truly reflects its terroir.

VISUAL APPEARANCE

Bright pale gold.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



CAVE DES GRANDS CRUS BLANCS

AOP Pouilly-Fuissé
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AT NOSE

Yellow stone fruits, floral notes, fresh hazelnut, with mineral undertones.

ON THE PALATE

Ample, fresh, elegant, with a long, citrus-accented, chalky finish.

FOOD PAIRINGS

A gastronomic white wine made for refined food pairings:

Seafood: Seared scallops, baked oysters

Fine fish dishes: Roasted turbot, salmon fillet, sea bass with fennel

Elegant vegetarian cuisine: Girolle mushroom risotto, root vegetable gratin

Poultry: Chicken supreme with morels, creamy Bresse-style poultry

Cheeses: Aged Comté, mature Gouda, Beaufort

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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