



DOMAINE TROUILLET

AOC Mâcon Solutr -Pouilly
White

DVP | DOMAINES
ET VINS DE
PROPRI T 



PRESENTATION

Ideally located at the foot of the famous Roche de Solutr , 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 Gu rin, 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-Fuiss , Saint-V ran, Pouilly-Vinzelles, Pouilly-Loch , and M con-Solutr . 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 M connais terroirs.

VARIETAL

Chardonnay 100%

LOCATION

Southern tip of the M connais this plot located on Mont Pouilly, in front of the famous Roche de Solutr . Plot of 2 hectares.
Age of vines: 20 years years old

TERROIR

A clay-limestone terroir.

HARVEST

Mechanical harvesting.

WINEMAKING

Low-temperature vats to bring out fruity aromas, sulfur-free winemaking.

AGEING

Stainless steel tank and assembled barrels.

SERVING

10 to 12 C

AGEING POTENTIAL

2 to 3 years

TASTING

The M con-Solutr -Pouilly "Au Rompay" from Domaine Trouillet is a charming and expressive Chardonnay grown on limestone soils at the foot of the Roche de Solutr . The wine displays a pale gold color with light green reflections. The nose is bright and aromatic, featuring fresh citrus, pear, green apple, and floral hints (hawthorn, acacia). On the palate, it impresses with its lively freshness, precision, and straightforward character. The texture is crisp and clean, with a mineral-driven, thirst-quenching finish.

FOOD PAIRINGS

This bright, energetic white is perfect with seafood, oysters, grilled or steamed fish, summer salads, vegetable tarts, or fresh goat cheeses. Serve well chilled, between 10 and 12 C, to enjoy its full brightness.

D.V.P. - DOMAINES & VINS DE PROPRI T 

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