

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE TROUILLET

AOC Saint-Véran
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

A plot in the "North" and one in the "South", from the Saint-Véran appellation. On 1.40 hectares.

Age of vines: 30 years years old

TERROIR

A clay-limestone terroir.

HARVEST

Mechanical harvesting.

WINEMAKING

Sulfur-free winemaking.

AGEING

Stainless steel tank and assembled drums.

SERVING

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

The Saint-Véran "Nord-Sud" from Domaine Trouillet is a refined cuvée that reflects the contrast in vineyard exposures, combining freshness and roundness. Its pale gold color with green highlights leads to an expressive nose of citrus, green apple, white flowers, and a hint of honey. On the palate, the attack is lively and precise, followed by a soft, generous texture. The terroir's minerality provides tension, while the southern sun gives the wine volume. The finish is fresh and saline, leaving a lasting impression of harmony and purity.

FOOD PAIRINGS

Perfect as an aperitif or alongside light, elegant dishes such as grilled fish, shellfish, sushi, composed salads, herb risotto, or fresh cheeses (goat, ewe). Serve between 10 and 12°C to highlight its freshness and aromatic precision.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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