



FAMILLE TROUILLET LEBEAU

AOP Pouilly-Fuissé
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Trouillet Lebeau, located in Solutré-Pouilly in the southern part of Burgundy, was founded in the early 20th century. Today, it is managed by Marie-Agnès Trouillet and her son William, the fifth generation of the family. With 19.5 hectares under sustainable farming, the estate covers nearly all the major appellations of the Mâconnais: Pouilly-Fuissé, Saint-Véran, Mâcon-Solutré, and Viré-Clessé. The vines are meticulously tended, with ploughing and natural grass cover to encourage biodiversity and microbial life in the soils. In the cellar, fermentations rely exclusively on indigenous yeasts, and the wines are aged on fine lees in vats or barrels, depending on the potential of each cuvée. Dominated by Chardonnay, the wines show remarkable aromatic richness, blending white fruit, floral notes, and a touch of minerality, all within a broad and persistent palate. The estate's hallmark lies in its constant pursuit of balance between structure and tension a true expression of the authenticity of Burgundian Chardonnay.

VARIETAL

Chardonnay 100%

LOCATION

6 hectares
Age of vines: 40 years old

TERROIR

Clay-limestone terroir

IN THE VINEYARD

Key vineyard stages include careful soil management and respectful treatments to preserve the health and balance of the vine.

HARVEST

Harvesting is done manually.

WINEMAKING

Vinification without added sulfur.

AGEING

100% French oak barrels (500 liters), including 10% new barrels.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

3 to 5 years

TASTING

This "Les Villages" Pouilly-Fuissé by Famille Trouillet Lebeau stands out for its refinement and its full expression of the marl-limestone terroir of the Mâconnais. Pale gold with bright reflections, the nose is complex, blending yellow fruits (peach, apricot), ripe citrus, and subtle buttery and oaky nuances that are perfectly integrated. On the palate, it combines lively acidity with a silky texture; the fresh, zesty character brings lift, while a fine saline minerality provides structure. The finish is long and elegant, marked by almond and light brioche notes. A gastronomic white well-balanced, harmonious, and full of finesse.

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.



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VISUAL APPEARANCE

Pale gold with luminous reflections.

AT NOSE

Yellow fruits, ripe citrus, subtle oak and buttery tones.

ON THE PALATE

Silky yet vibrant, with citrus lift and mineral structure; long, refined finish.

FOOD PAIRINGS

This Pouilly-Fuissé is an ideal partner for elegant cuisine: lemon-butter sea bass, farm-raised capon with morels, or white truffle risotto. It also complements roasted lobster with brown butter, citrus-glazed guinea fowl supreme, or veal stew with mushrooms. For cheese, opt for aged Comté, Bleu de Gex, or truffle-infused Brillat-Savarin. Serve between 12 and 14°C to showcase its full aromatic depth and perfect balance.

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