



FAMILLE TROUILLET

AOP Mâcon Solutré-Pouilly
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

The TROUILLET estate, located in the village of Solutré-Pouilly, in southern Burgundy, was founded in the 1900s. It is now managed by Marie-Agnès Trouillet and her son William, a talented young winemaker, who represents the fifth generation. Practiced in sustainable agriculture on an area of 19.5 hectares, it produces almost all the appellations of the Mâconnais.

VARIETAL

Chardonnay 100%

LOCATION

Southern tip of the Mâconnais this plot located on Mont Pouilly, in front of the famous Roche de Solutré. 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

This "Au Cœur des Roches" Mâcon-Solutré-Pouilly is a bright, straightforward expression of Chardonnay. Its pale gold color shines in the glass, while the nose opens with acacia flowers, fresh pear, and lemon zest. A chalky edge a hallmark of the Solutré terroir adds tension. On the palate, it's vibrant and linear, driven by crisp acidity and a focused structure. The finish is clean, citrusy, and delicately saline. A pure, unadorned Chardonnay that speaks with clarity and energy.

FOOD PAIRINGS

Thanks to its freshness and precision, this Mâcon-Solutré-Pouilly pairs perfectly with light, fresh cuisine: citrus shrimp salad, sea bream tartare, or grilled trout with lemon. It also complements roast poultry, light veal blanquette, or leek quiche. For cheese, opt for fresh goat cheese or mild tomme. Serve between 10–12°C to preserve its brightness and crisp detail.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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