

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

WILLIAM TROUILLET

AOC Pouilly-Fuissé Premier Cru
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

This is the estate's flagship cuvée, originating from the very first plots cultivated by Jules Guérin. Today, the domaine is one of the largest producers on the "Aux Chailloux" climat, with a single plot covering 1.65 hectares.

Age of vines: 60 years old

TERROIR

Clay-rich, non-limestone soils with a base of rounded chailles (siliceous pebbles), contributing structure and aromatic expression.

IN THE VINEYARD

Vineyard work includes sustainable soil management, manual canopy control, and minimal treatments to promote biodiversity and vine balance. Special attention is given to preserving natural yeasts and grape integrity.

HARVEST

Manual harvest.

WINEMAKING

Vinification is carried out without added sulfur, aiming to respect the purity of the fruit and the identity of the terroir.

AGEING

100% French oak barrels, 30% of which are new.

SERVING

Serving Temperature: 11 to 13°C

AGEING POTENTIAL

3 to 5 years

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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TASTING

The Pouilly-Fuissé Premier Cru "Au Cœur des Roches" by William Trouillet showcases the mineral power and aromatic finesse of Chardonnay grown on high-elevation soils in southern Burgundy. The pale gold color glistens with brightness. The nose is precise, delivering ripe lemon, white fruit, fresh almond, and vine blossom, with subtle toasted notes from refined oak ageing. On the palate, the attack is taut and vibrant, followed by roundness and depth. The finish is long, mouthwatering, chalky, and lightly buttery. A distinctive and promising wine of character.

FOOD PAIRINGS

A perfect match for elegant dishes: sea bass with fennel, asparagus risotto, free-range chicken in cream sauce, or roasted lobster and langoustines. Also excellent with aged soft cheeses (Brillat-Savarin, Chaource) or semi-firm cheeses (Comté, Abondance). Serve between 11 and 13°C. Decant if young.

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