

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE GUERRIN ET FILS

AOC Pouilly-Fuissé Premier Cru La Maréchaude
White

PRESENTATION

Located in Vergisson, in the heart of the Grand Site naturel des Deux Roches, Domaine Guerrin et Fils is a family estate founded in 1926. The Guerrin family has revealed exceptional terroirs such as La Maréchaude and Les Crays, now recognized under the Pouilly-Fuissé appellation. With a mosaic of 35 small parcels spread over 14 hectares, the estate benefits from a rare geological diversity, mainly on limestone soils that favor elegant and expressive whites. Cultivating Chardonnay with respect for the terroir, the estate favors meticulous manual work and careful vinification. The wines stand out for their beautiful minerality, rich aromatic palette, and remarkable tension on the palate. A characterful estate that perpetuates the tradition of great whites from Mâconnais.

VARIETAL

Chardonnay 100%

TERROIR

Located mid-slope, La Maréchaude benefits from full southern exposure. The soil is Jurassic in origin, relatively deep, and composed of an accumulation of marl from the Pliensbachian stage. The high clay content contributes to wines with remarkable aromatic density, while the limestone brings harmony and minerality.

IN THE VINEYARD

Key stages include single Guyot pruning, periodic plowing, sustainable viticultural practices, and shoot thinning to ensure optimal vine health and grape quality.

HARVEST

Harvesting is carried out manually.

WINEMAKING

The must is gently extracted using a pneumatic press, then settled statically for 20 to 24 hours. Vinification takes place in oak barrels ranging from one to five years old, with 15% new oak.

AGEING

A slow ageing process of 10 to 12 months allows the wine to refine and develop complexity.

SERVING

Serving temperature: 10 to 12°C

TASTING

This wine stands out for its power, generosity, and aromatic richness. It reveals warm, concentrated aromas of very ripe fruits. The palate opens with a fleshy attack and unfolds into a full-bodied texture, highlighted by soft pastry-like notes and a well-built structure.

FOOD PAIRINGS

This wine beautifully enhances dishes such as grilled fish, white meats, or goat cheeses. It is also delightful on its own as an elegant aperitif.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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