



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

FAMILLE TROUILLET

AOP Pouilly-Fuissé
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

Assembly of several plots located mainly in the municipality of Solutré Pouilly, totaling 6 hectares.

Age of vines: 50 years years old

TERROIR

A clay-limestone terroir.

HARVEST

The grape harvest is done by hand.

WINEMAKING

Sulfur-free winemaking.

AGEING

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

SERVING

12 to 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Pouilly-Fuissé "Au Cœur des Roches" by Famille Trouillet exemplifies the majesty of Mâconnais Chardonnay. Its deep golden-yellow color signals maturity. The nose is elegant and layered with aromas of ripe yellow fruits (peach, apricot), candied citrus, and subtle buttery, toasty, and mineral undertones. On the palate, the texture is broad and silky, balanced by refreshing acidity and fine minerality. The structure is harmonious, leading to a long, saline finish with hints of almond and brioche. A gastronomic wine rich, refined, and persistent.

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FOOD PAIRINGS

This Pouilly-Fuissé is a noble companion to generous and elegant dishes. It elevates salt-crusted sea bass, roasted capon with morels, or white truffle risotto. It also complements refined plates like butter-basted lobster, poultry with crayfish, or citrus-scented guinea fowl supreme. On the cheese board, choose aged Comté, Bleu de Gex, or well-aged Brillat-Savarin. Serve between 12 and 14°C to fully express its aromatic depth and majestic balance.