

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE 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

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Pouilly-Fuissé from Domaine Trouillet beautifully represents the elegance and generosity of Chardonnay from southern Burgundy. The wine displays a pale gold color with green highlights. The nose is expressive, offering white-fleshed fruits (pear, apple), fresh citrus, and white flowers, with subtle hints of vanilla and hazelnut. On the palate, the attack is smooth, the texture is broad and balanced by a fine mineral backbone that brings freshness and finesse. The finish is clean, slightly lemony and saline, reflecting the precision of the terroir.

FOOD PAIRINGS

This wine pairs wonderfully with grilled or sauced fish, seafood, white meats (roast poultry, veal blanquette), and soft cheeses like Saint-Nectaire, Chaource, or sheep's milk Tomme. Serve between 10 and 12°C.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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