



DOMAINE PASCAL RENAUD

AOP Pouilly-Fuissé Premier Cru Vers Cras

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

The history of Domaine Pascal Renaud began in 1927 when Jean Renaud and his wife settled in Pouilly as tenant farmers. In 1973, their son Émile Renaud took over with his wife Germaine, and in 1986, after Émile's premature death, Pascal Renaud decided to continue the estate with his mother. Starting in 1998, Pascal and his wife Mireille bought the vineyard and invested in an additional estate in Charnay-lès-Mâcon, thus expanding their range of terroirs. Modernization followed: in 2005, the estate was equipped with bottling and labeling machines, gaining autonomy. In 2009 and 2012, their children Guillaume and Amandine joined the family adventure, bringing a new vision and consolidating the estate. Today, production is mainly focused on white wines made from Chardonnay, vinified with precision to capture the full expression of the Mâconnais terroirs. The standout feature? Smooth family transmission and controlled growth, allowing homogeneous and high-quality production.

VARIETAL

Chardonnay 100%

LOCATION

Pouilly-Fuissé "Vers Cras" is crafted from three parcels located on the limestone plateau of Vers Cras, a terroir known for its tension and elegance.

Age of vines: 75 years old

TERROIR

The vines grow in pure limestone soils, contributing precision, minerality, and aromatic finesse to the wine.

IN THE VINEYARD

Vineyard work is carried out with great care: no chemical herbicides are used, and treatments are applied responsibly. Soil management and canopy control are adapted to each parcel to promote healthy ripening and preserve the integrity of the fruit.

HARVEST

Manual harvesting ensures optimal selection and freshness of the grapes.

WINEMAKING

Grapes are gently pressed using low-pressure pneumatic pressing. Fermentation takes place in large oak vats (foudres) and 500-liter demi-muids, using only the natural yeasts present on the grapes to preserve the authenticity of the terroir.

AGEING

Aged for 12 months on fine lees to enhance texture and aromatic complexity. Bottling is done at the estate with little or no filtration to preserve purity and character.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

The nose reveals delicate floral and fruity nuances. On the palate, it opens with vibrant notes of peach, nectarine, and pear, all carried by a crisp, juicy texture. The finish is persistent and refined, marked by the mineral tension typical of this high limestone terroir.

FOOD PAIRINGS

This wine pairs beautifully with refined seafood dishes—think scallops, lobster, or grilled sea bass. It's also perfect for sharing among wine lovers who appreciate purity, elegance, and terroir-driven character.

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.