



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

FAMILLE TROUILLET

AOC Pouilly-Loché
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

The "Les Mures" climate is located on a hillside, facing east, and overlooking the Saône valley at an altitude of 250 meters. Area of 2 hectares.
Age of vines: 25 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 including 30% new barrels.

SERVING

10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Pouilly?Loché "Les Mûres" from Famille Trouillet's "Au Cœur des Roches" reveals a vibrant and fresh expression. Pale, luminous gold in color, it offers an elegant and refined nose of honeysuckle, juicy pear, and ripe citrus, lifted by mineral hints of flint and gun-stone. On the palate, it is crisp and balanced, with a fine interplay between tension and roundness, carried by bright acidity. The saline finish is persistent and clean, echoing citrus zest and leaving a lively, refreshing impression that beckons another sip.



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FOOD PAIRINGS

Thanks to its liveliness and precision, this Pouilly-Loché is ideal with refined seafood dishes: oysters, sea bass sashimi, or pan-seared scallops. It also pairs beautifully with sea bream ceviche, shrimp carpaccio, or herbed trout tartare. At table, enjoy it with steamed sea bass with lime, crisp vegetable risotto, or delicate chicken in a light sauce. For cheese, choose aged Parmesan or well-ripened Saint-Marcellin. Serve at 10–12°C to showcase its purity and saline character.