



AB AGRICULTURE BIOLOGIQUE EN CONVERSION

Burgundy, Domaine des Arbillons, Le Paradis, AOC Pouilly-Fuissé, Blanc

AOC Pouilly-Fuissé, Bourgogne, France

The story of Les Arbillons began a few years ago, thanks to the desire of a family firmly rooted in Burgundy to reconnect with its farming roots, and a meeting with passionate Mâconnais winemakers keen to pass on a family heritage.

The union of Cave du Père Tienne and Domaine des Perelles gave birth to Les Arbillons.

PRESENTATION

The domaine works on a parcel-by-parcel basis, so that our wines express all the richness of our terroirs, allowing a unique experience of nature's expression (to be confirmed with the person

TERROIR

Chardonnay flourishes on the clay-limestone soils of Chânes.

IN THE VINEYARD

Since the end of July 2023, the domaine has been running a 6 ha project in the future Burgundy Dijon appellation, at Corcelles-les-Monts in the Côte-d'Or.

WINEMAKING

Vinification in stainless steel vat.

Aged in oak barrel for 12 months.

VARIETAL

Chardonnay 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Woody, mineral, round.

Aromas with hints of roasted nuts and a touch of minerality, ending with brioche.

FOOD PAIRINGS

Poultry, white meat.

