



FAMILLE TROUILLET

AOP Pouilly-Fuissé Premier Cru
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



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

"Au Cœur des Roches" is a flagship cuvée from Famille Trouillet, crafted within the Pouilly-Fuissé Premier Cru appellation in the Mâconnais. This wine embodies the excellence of the newly classified Premier Cru climats, offering a mineral-driven, precise, and deeply expressive interpretation of Burgundian Chardonnay. Sourced from emblematic hillside vineyards around Fuissé and Solutré-Pouilly, it benefits from an outstanding geological and climatic setting.

Age of vines: 50 years years old

TERROIR

The vines are rooted in clay-limestone soils rich in stones and marine fossils, characteristic of this southern Burgundy terroir. A south to southeast exposure promotes slow, even ripening, allowing the grapes to achieve full maturity while retaining freshness and tension. High planting density (around 10,000 vines/ha) and Guyot pruning encourage deep rooting and natural yield regulation, enhancing the wine's structure and precision.

IN THE VINEYARD

Vineyard management focuses on balance and sustainability. Natural ground cover, light ploughing, and limited inputs reflect a responsible, terroir-focused approach. Yields are carefully controlled, and hand harvesting ensures optimal grape health and aromatic purity. Every decision in the vineyard aims to faithfully express the Premier Cru identity.

HARVEST

Grapes are harvested by hand, in small crates, with meticulous sorting directly in the vineyard. Picking is carried out at full physiological ripeness, striking the ideal balance between aromatic richness and structural acidity, a key element in crafting a great Pouilly-Fuissé Premier Cru.

WINEMAKING

Whole clusters are gently pressed to extract clear, fine juices. Fermentation is carried out using indigenous yeasts, either in stainless steel tanks or French oak barrels depending on the vintage, at controlled temperatures. This slow, natural fermentation preserves the wine's aromatic integrity and allows the terroir to fully express itself, without chaptalization or acid correction.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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AGEING

The wine is aged for 10 to 12 months in French oak barrels, with a moderate proportion of new oak (approximately 20–30%), depending on the vintage. Gentle lees stirring may be applied to enhance texture while maintaining mineral tension. Bottling is carried out with minimal filtration to preserve depth, energy, and precision.

SERVING

Serve between 11°C and 13°C (52–55°F) in large Burgundy white wine glasses to allow the bouquet to unfold. While approachable in its youth for its clarity and freshness, this wine will gain complexity and depth over 4 to 7 years, and even longer in great vintages.

AGEING POTENTIAL

5 to 10 years

TASTING

"Au Cœur des Roches" displays a pale gold color with subtle golden highlights. The nose is refined and layered, revealing white-fleshed fruits (pear, vineyard peach), hawthorn blossom, and mineral notes of wet stone and flint, complemented by hints of toasted almond and citrus zest. On the palate, the wine is ample yet precise, structured by a firm limestone backbone. The balance between natural richness and vibrant acidity is seamless, leading to a long, saline, and elegant finish, a true wine of place and gastronomy.

FOOD PAIRINGS

This Pouilly-Fuissé Premier Cru pairs beautifully with Bresse chicken with morel mushrooms, roasted turbot with parsnip purée, or a 24-month aged Comté cheese. Its structure and mineral tension balance creamy textures and refined dishes, making it a wine of great gastronomic versatility and depth.