



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE SYLVAIN ET ALAIN NORMAND

AOP Pouilly-Fuissé

White

PRESENTATION

Created in 1993 by Alain Normand, the estate has significantly expanded with the arrival of Sylvaine Normand in 2010, reaching 35 hectares today, located in Solutré, Chaintré, and La Roche-Vineuse. The whites, 100% Chardonnay, are vinified in stainless steel tanks and partially aged in barrels, offering balanced wines with notes of white fruits and acacia flowers, with sharp minerality. The reds, made from Gamay, are vinified in traditional maceration, giving round and fruity wines. The estate's uniqueness: Rigorous soil work, without herbicides, and sustainable agriculture, preserving biodiversity.

VARIETAL

Chardonnay 100%

LOCATION

Located in the commune of Solutré, with a northern exposure.

TERROIR

Jurassic-era clay-limestone soil.

IN THE VINEYARD

No anti-germinating herbicides used; treatments are sustainable and reasoned.

WINEMAKING

Pressing: Whole-cluster pneumatic pressing

Fermentation: Long fermentation with indigenous yeasts

Vinification: Aged on fine lees

AGEING

Aged for 24 months in French oak barrels.

SERVING

Serving Temperature: 10 to 12°C

AGEING POTENTIAL

10 to 15 years

TASTING

Visual Appearance: Brilliant golden robe

At Nose: Refined aromas of white fruits and citrus, floral notes, and fresh butter, with subtle hints of oak

On the Palate: Delicate yet powerful, with precise and clean flavors. Well-integrated oak supports a structured, rich, and full-bodied wine, finishing with mineral and citrus notes. Concentrated, ambitious, and well-balanced, this Pouilly-Fuissé has excellent ageing potential.

FOOD PAIRINGS

This wine pairs beautifully with shellfish: prawns, lobster, and spiny lobster.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.