



DOMAINE PASCAL RENAUD

AOP Pouilly-Fuissé Premier Cru Aux Chailloux

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 "Aux Chailloux" comes from parcels located mid-slope, benefiting from optimal sun exposure and excellent drainage.

Age of vines: 65 years old

TERROIR

The vines are rooted in clay-marl soils, which contribute richness, depth, and a distinctive mineral character to the wine.

IN THE VINEYARD

Vineyard work is carried out with care and respect for the environment. No chemical herbicides are used, and treatments are applied responsibly. Soil management and canopy control are tailored to each parcel to promote healthy ripening and preserve the integrity of the fruit.

HARVEST

Manual harvesting ensures precise selection and optimal grape quality.

WINEMAKING

Fermentation takes place in 500-liter demi-muids using only the natural yeasts present on the grapes. This slow, native fermentation enhances complexity and terroir expression.

AGEING

Aged on fine lees to develop texture and aromatic depth. Bottling is done at the estate with little or no filtration to preserve purity and authenticity.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

The nose reveals delicate buttery nuances and fine hazelnut aromas. On the palate, the wine opens with generous roundness and volume, followed by a highly expressive finish marked by toasted hazelnut, minerality, and a signature character unique to this terroir.

FOOD PAIRINGS

This wine pairs beautifully with richly flavored warm dishes such as foie gras, creamy chicken, or spiced poultry. Its depth and elegance make it a perfect companion for festive meals or refined gastronomy.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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