



DOMAINE PASCAL RENAUD

AOC Pouilly-Fuissé

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

The estate's vineyards are located on clay-limestone soils, typical of the Mâconnais region.
Age of vines: 40 years old

TERROIR

Clay-limestone soils with gentle slopes and good drainage. This terroir favors freshness, aromatic clarity, and balanced ripening of the grapes.

IN THE VINEYARD

The vines are managed with a focus on soil vitality and environmental balance. Sustainable treatments, limited yields, and regular canopy management are applied to promote healthy grapes and expressive wines.

HARVEST

Manual harvesting ensures the integrity of the grapes and preserves the freshness of the fruit.

WINEMAKING

Fermentation mainly takes place in stainless steel tanks and large oak foudres to retain the purity and freshness of the fruit.

AGEING

Aged on fine lees in stainless steel tanks for several months, with regular bâtonnage to enhance roundness and complexity.

SERVING

Serve between 10 and 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This wine stands out for its freshness and balance, with aromas of citrus, white flowers, and a delicate mineral touch. On the palate, it is crisp and well-structured, offering both purity and finesse.

VISUAL APPEARANCE

Clear, pale yellow with bright reflections

AT NOSE

Citrus zest, white flowers, mineral nuances

ON THE PALATE

Fresh, lively, well-balanced, with a clean, mineral finish

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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FOOD PAIRINGS

Perfect with seafood, poultry, and creamy cheeses. Its freshness and minerality enhance a wide range of refined yet approachable dishes.

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