



DOMAINE PASCAL RENAUD

AOP Pouilly-Fuissé Premier Cru Pouilly

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 Pouilly-Fuissé Premier Cru "Pouilly" from Domaine Pascal Renaud is a refined and powerful expression of Burgundian Chardonnay.

Age of vines: 75 years old

TERROIR

Sourced from the Pouilly climat, one of the most renowned plots in the Pouilly-Fuissé appellation, this wine grows on deep clay-limestone soils, offering excellent potential for aromatic expression and structural depth.

IN THE VINEYARD

Viticulture is carried out with meticulous care and precision. The estate focuses on expressing the terroir by employing tailored pruning, careful leaf thinning, and rigorous vineyard management throughout the year to ensure optimal ripeness and excellent grape health.

HARVEST

The grapes are harvested by hand, allowing for precise selection at full maturity. This ensures a pristine raw material, perfectly suited to the production of high-end white wines.

WINEMAKING

After meticulous sorting, the grapes are pressed whole or partially destemmed, depending on the vintage and grape condition. Alcoholic fermentation takes place in stainless steel vats and/or oak barrels, with careful temperature control to preserve the Chardonnay's aromatic richness and finesse.

AGEING

Ageing occurs in French oak barrels, some of which are new or no older than one year, to bring structure, roundness, and complexity without overpowering the purity of the fruit. The wine is typically aged for 10 to 14 months, with regular rackings and lees stirring (bâtonnage) to integrate the texture harmoniously.

SERVING

Ideal serving temperature: 11–13°C

Serve in a large white wine glass to allow the complex aromas to fully open up.

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

On the nose, this Premier Cru reveals a rich and expressive bouquet, combining ripe white-fleshed fruits (pear, white peach), candied citrus, and delicate floral hints. With age, deeper notes of fresh butter, fine brioche, or toasted hazelnut may emerge, reflecting a well-integrated oak influence.

On the palate, the attack is broad and energetic, unfolding into a harmonious, well-balanced structure. The texture is dense yet elegant, supported by vibrant acidity and subtle minerality. The finish is long, saline, and persistent, marked by impressive concentration and finesse.

FOOD PAIRINGS

With its aromatic richness, vibrant tension, and depth on the palate, this Pouilly-Fuissé Premier Cru pairs beautifully with refined and structured gastronomy. It elevates noble fish like roasted sea bass or turbot in lemon sauce, as well as seared scallops and langoustines, highlighting their delicate flavors. Its roundness and minerality also complement dishes such as farm-raised chicken in cream sauce, mushroom or truffle risotto, or roast veal with a light jus.

On the cheese side, it pairs perfectly with aged pressed cheeses like Comté, Beaufort, or Alpine Gruyère, and can also serve as an elegant gastronomic aperitif, accompanied by warm gougères or refined ceviche.

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