



# FAMILLE TROUILLET

AOP Pouilly-Loché

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 Domaine Trouillet is now run by William, the fourth generation of the family. The estate covers around twenty hectares and reflects a rich, dynamic history. It all began with William's great-grandfather, Jules Guérin, who started with a four-hectare sharecropping vineyard. His son, Jean, then cultivated the estate for 45 years.

Through steady expansion across generations, the domaine now produces several renowned appellations: Pouilly-Fuissé, Saint-Véran, Pouilly-Vinzelles, Pouilly-Loché, and Mâcon-Solutré. The vineyards are farmed with deep respect for the terroir, including meticulous soil work and manual harvesting. In the cellar, low-temperature fermentations and aging on fine lees, either in stainless steel tanks or oak barrels, preserve the aromatic purity of the wines.

A key feature of the domaine is its precise, authentic approach to Chardonnay, aiming to highlight the full richness and diversity of the Mâconnais terroirs.

## VARIETAL

Chardonnay 100%

## LOCATION

This distinctive cuvée from Famille Trouillet originates from the "Les Mûres" climat, recently promoted to Premier Cru status within the Pouilly-Loché appellation, in the heart of the Mâconnais region. Made exclusively from Chardonnay, this dry white wine showcases a mineral-rich clay-limestone terroir, located on the eastern-facing slopes of Loché, at around 250 meters above sea level. It reflects a pursuit of authenticity and precision, achieved through meticulous work in both the vineyard and the cellar.

Age of vines: 25 years old

## TERROIR

The vines, approximately 25 years old, are deeply rooted in clay-limestone soils that impart characteristic minerality and tension to the wine. The vineyard is cultivated using sustainable practices, including regular ploughing, controlled yields, and manual harvesting to ensure optimal grape selection. The viticultural approach seeks to express the purity of the terroir, without overshadowing the varietal identity of Chardonnay.

## IN THE VINEYARD

Throughout the season, the soils are worked to maintain aeration and microbial life, with attention to canopy management and yield control. The estate practices manual harvesting for this cuvée, ensuring the grapes are picked at optimal ripeness. These efforts contribute to a clean, expressive fruit profile in the final wine.

## HARVEST

Manual harvesting ensures the grapes are collected with great care, maintaining integrity and freshness. Selection is done directly in the vineyard to sort only the healthiest bunches.

## WINEMAKING

Fermentation takes place at low temperatures to preserve the aromatic freshness and complex nuances of Chardonnay. This gentle approach helps retain vibrant fruit expression and structural finesse.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

The wine is aged for several months in French oak barrels, with about 30% new oak used for this cuvée. Aging on fine lees enhances the wine's texture, bringing richness and depth without heaviness. This balance of modern precision and traditional methods harmonizes the fruit's generosity with the terroir's mineral edge.

## SERVING

This Pouilly-Loché Premier Cru is best served at 10 to 12°C (50–54°F) to fully appreciate its freshness and aromatic complexity.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Visual: A brilliant pale gold robe with crystal-clear reflections.

Nose: Expressive and refined, offering notes of white flowers, ripe pear, preserved lemon, and flinty minerality.

Palate: Lively and precise on the attack, with a generous yet tight-knit structure. Balanced acidity carries through to a long, saline finish. The wine is elegant, well-cut, and layered with citrus and mineral nuances.

## FOOD PAIRINGS

This cuvée's aromatic precision, mineral tension, and subtle roundness make it a natural match for refined cuisine with a creamy or seafood-based focus.

A perfect pairing would be roasted cod with seaweed butter, served with crushed potatoes and lemon zest — a dish that echoes the wine's saline freshness and citrus notes while respecting its finesse.

Another excellent choice: a green asparagus risotto topped with Parmesan shavings, which enhances the wine's creamy texture and lees aging complexity.

For poultry lovers, a free-range chicken supreme with preserved lemon sauce, accompanied by a vegetable tian, offers a classic yet sophisticated match, highlighting the cuvée's mineral edge and persistent finish.

When it comes to cheese, consider a well-aged Comté (18 months) or a mildly salted sheep's milk tomme to bring out the wine's savory finish and the subtle nutty notes revealed through aging.