

Pouilly Fuisse `VV` Dom. Auvigue 2022



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d'Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

Jean-Pierre and Michel Auvigue are third generation proprietors at the Moulin du Pont, their winery is a converted mill in the Mâcon region of southern Burgundy. This dynamic family business is a specialist in the wines of Pouilly Fuissé, Saint-Véran and other Mâconnais whites where the chalk and limestone hills give way to the volcanic slopes of Beaujolais to the north of Lyon. Their production is small, but the quality is of the highest level, indeed amongst the top three or four of all producers of Pouilly Fuissé. They are favourites in many of the Michelin starred restaurants in France and have an international reputation.

Tasting Notes

Jean Auvigue is one of the most highly respected specialists of Pouilly in the south of Burgundy. His small domaine produces Pouilly Fuissé of the highest quality with vibrant Chardonnay fruit. It is rich with mineral flavours while a brief maturation in wooden cask adds spice and complexity. This superb crafted white Burgundy was picked by hand from old vines, and is carefully vinified at his cellars in Pouilly. A blend of both stainless steel and oak cask fermentation are used and this helps capture the delicious rich ripe flavours and classic terroir that is unique to these vineyards located below the hill of Solutre.

Food

Ideal with salmon en croute and fish in rich sauces, as well as most chicken dishes.

Technical Information

Country	France	Dry/Sweet Style	Dry
Region	Burgundy, Maconnais & Chalonnaise	Alcohol Content	13.5%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	Organic practices
Style	Aromatic	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Full bodied		
Sustainable	Yes-sustainable practices		



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