

# Domaine Cheveau



## Pouilly-Fuissé Les Trois Terroirs



### At a Glance:

- **Appellation:** AOC Pouilly-Fuissé
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** A collection of various young-vine parcels near the hamlet of Pouilly, divided among three subsectors
- **Soil Types and Compositions:** Various limestone-clays
- **Vine Age, Training, and Density:** Trained in Guyot and 7-35 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral oak foudre
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation
- **Élevage:** 14 months in neutral oak foudre
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during élevage, with at most 25 mg/l free, 60 mg/l total

### In The Glass:

This is the young-vine cuvée that the domaine offers from its vineyards in Pouilly-Fuissé. It is a perfect representation of the general terroir of this appellation, with richness and power expressed through ripe orchard fruits but also the balance and lift from the wine's balancing acidity and its élevage in neutral foudres.