

Domaine Cheveau



Pouilly-Fuissé Les Vieilles Vignes



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:** From 10 parcels of old vines scattered around the hamlet of Pouilly
- **Soil Types and Compositions:** Poor, shallow clay soils atop Jurassic limestone bedrock
- **Vine Age, Training, and Density:** Trained in Guyot and over 50 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 600-l demi muids (20% new)
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in demi muids following alcoholic fermentation
- **Élevage:** 14 months in 600-l demi muids (20% new)
- **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:

A great representation of Pouilly-Fuissé, with the power, depth, and length of old-vine-concentrated fruit