

Domaine Cheveau



Pouilly-Fuissé Au Bouchot



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 the steeply-sloped (40%) Au Bouchot lieu-dit in Pouilly
- **Soil Types and Compositions:** Brown rocky limestone marl originating from limestone scree
- **Vine Age, Training, and Density:** Trained in Guyot and 40 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:** 12 months in 600-l demi muids (20% new) followed by 10-12 months in stainless-steel tanks
- **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:

The Au Bouchot lieu-dit is so steep that it must be ploughed and worked by winch. Considered to be among the top climats in Pouilly Fuissé, it produces a wine that can last for decades.