

VINS AUVIGUE

Pouilly-Fuissé A.O.P.

Cuvée Naturelle



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

OWNER Famille AUVIGUE

ESTATE

Domaine Auvigue faces the majestic Rock of Solutré, in the heart of the Pouilly-Fuissé appellation. Since 1946, the Auvigue family winemaking traditions and expertise have been passed down through the generations. With their rich history, the two brothers Jean-Pierre and Michel are specialists in great Mâconnais white wines. Pioneers in parcel-by-parcel vinification, they produced different cuvées depending on the terroir. They are now passing on their expertise and the estate to their nephew Sylvain.

SOIL & VINEYARD

Sedimentary rock from Cretaceous period, clayey limestone and flint.

VINIFICATION & AGEING

The grape are hand-harvested when fully ripe and pressed immediately by pneumatic press. The juices undergo static settling for 12 hours and are then vinified 100% in 2 years old oak barrels for alcoholic and malolactic fermentation. After the fermentation, the wines are matured over an 8 months period.

TASTING NOTES

This wine, with a golden green robe, has delicate and fruity aromas with hints of vanilla and brioche. The mouth is dynamic and round, with a good acidity.

FOOD & WINE PAIRINGS

Serve at the beginning of the meal or with shellfish, fish or goat's cheese.

VEGGIE : Goat's cheese salad.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years



Solutré Vineyard

The Auvigue family

KEY FEATURES

- Sedimentary rock from Cretaceous
- Traditional method
- Plowing with horse

Vins Auvigue - 71850 Charnay-les-Mâcon - T +33 (0)3.85.34.17.36 - F +33 (0)3.85.34.75.88

www.terroirs-et-talents.fr - info@terroirs-et-talents.fr