

# DOMAINE DES TROIS TILLEULS

Pouilly-Fuissé A.O.P.



## REGION

France / Bourgogne / Mâconnais

**GRAPE VARIETY** Chardonnay

**AREA** 4 ha

**OWNER** Denis & Sylvie Boucharcourt-Bessard

## ESTATE

The estate in Solutré Pouilly grows its vines at the foot of the fascinating rocks of Solutré and Vergisson, in limestone and mineral soil. Domaine des Trois Tilleuls has been in the family since the 1930s. It was created by Sylvie's grandfather, and now her husband takes care of the vines. Their philosophy is based on respect for traditions and "non-interventionism".

## SOIL & VINEYARD

Clay and limestone soil (predominantly limestone).

## VINIFICATION & AGEING

Burgundy method of fermentation and vinification of 1 to 3 wines in barrels (of Allier origin), and in stainless steel vats. The wine is aged on fines lees for 12 months.

## TASTING NOTES

Delicate aromas of white flowers and pear. Mineral in the mouth with subtle hazelnut notes.

## FOOD & WINE PAIRINGS

Coquilles Saint-Jacques, prawn, avocado and grapefruit cocktail.

**VEGGIE** : Goat's cheese salad.

**SERVING TEMPERATURE** from 12 to 14 °C

**AGEING POTENTIAL** 2 to 5 years

## AWARDS

- 2015 Vintage - 15/20, Bourgogne Aujourd'hui Magazine N° 130, July/August 2016
- 2014 Vintage - Silver Medal, International Wine Challenge and Decanter 2016
- 2013 Vintage - Gold Medal, Gilbert & Gaillard Wine Guide 2015



Les Trois Tilleuls

Denis Boucharcourt

## KEY FEATURES

- Solutré origin and soil with very high limestone content
- 90-year-old estate
- Gravity-flow winery, which limits human intervention

Domaine des Trois Tilleuls - 71960 Solutré Pouilly - T (0)6.12.60.07.79

[www.terroirs-et-talents.fr](http://www.terroirs-et-talents.fr) - [info@terroirs-et-talents.fr](mailto:info@terroirs-et-talents.fr)