

VINS AUVIGUE

Pouilly-Fuissé A.O.P.

Solutré



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

Vines situated around the Rock of Solutré in 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 fine lees for 12 months.

TASTING NOTES

Delicate aromas of apple and pear. Rich and mineral in the mouth with subtle notes of hazelnut.

FOOD & WINE PAIRINGS

Coquilles Saint-jacques, tuna carpaccio with olive oil and lemon.

VEGGIE : Pumpkin risotto.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2015 Vintage - 91+/100, View from the Cellar Website, February 2017
- 2014 Vintage - 91/100, Wine Spectator Website, April 2016
- 2013 Vintage - 3 Stars, Best Value, New York Times Magazine, August 2015



Solutré Vineyard

The Auvigue family

KEY FEATURES

- Solutré origin and soil with very high limestone content
- "Grand Cru du Mâconnais"
- Age of vines: 50 years old

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