

VINS AUVIGUE

Pouilly-Fuissé A.O.P.

Vieilles Vignes



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

80-year-old vines planted in clay and limestone soil at the entrance to the village of Solutré in the hamlet of Pouilly.

VINIFICATION & AGEING

Burgundy method of fermentation and vinification of 1 to 3 wines in barrels (of Allier origin). The wine is aged on fine lees for 14 months.

TASTING NOTES

A nose rich in yellow fruits with hints of hazelnut and vanilla. Rich and complex in the mouth with a good tautness.

FOOD & WINE PAIRINGS

Bresse chicken with morel sauce, veal chops, warm oysters with cream and leek sauce.

VEGGIE : Aubergine lasagne with tomato cream sauce.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL This is a cellarable wine that will age like a great Burgundy and can be kept for more than 10 years.

AWARDS

- 2014 Vintage - 2 Stars, Hachette Wine Guide 2017
- 2013 Vintage - 90/100, Wine Spectator Magazine, November 2016
- 2012 Vintage - 93+/100, View from the Cellar Website, February 2017



Solutré Vineyard

The Auvigue family

KEY FEATURES

- Old vines (80 years old) in three parcels
- The three oldest parcels in the family
- Served at Georges Blanc (Vonnas), 3 Michelin Stars

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