

# VINS AUVIGUE

Saint-Véran A.O.P.

Moulin du Pont



## 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

Clay and limestone with marly limestone for the Davayé section, and clay and flints for the Leynes section.

## VINIFICATION & AGEING

Burgundy method of vinification in stainless steel vats. After fermentation the wine is aged on fine lees for 9 months, which adds complexity.

## TASTING NOTES

Notes of white flowers and white peach. Fresh in the mouth with a good tautness.

## FOOD & WINE PAIRINGS

Grilled cod filet lemon sauce, chicken quenelles with cream sauce, Comté cheese.  
VEGGIE : Cheese soufflé.

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

**AGEING POTENTIAL** 2 to 5 years

## AWARDS

- 2015 Vintage - Gold Medal, Grands Vins de France competition 2017
- 2013 Vintage - 88/100, Wine Spectator review November 2015
- 2012 Vintage - 88/100, Wine Spectator Web site - 2015



Solutré Vineyard

The Auvigue family

## KEY FEATURES

- Its main origin is around the village of Davayé, the area with the best reputation
- Pouilly-Fuissé's little brother

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