

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

FOOD & WINE PAIRINGS

Grilled code 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

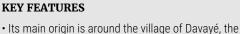
AWARDS

- 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



area with the best reputation
• Pouilly-Fuissé's little brother