Vins Auvigue

Pouilly-Fuissé A.O.P.

Les Chailloux

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
The vines are situated in the "Les Chailloux" parcel at the foot of the village of Pouilly, in soils rich in clay and flints.

VINIFICATION & AGEING
Burgundy method of fermentation and vinification of 1 to 3 wines in barrels (of Allier origin). The wine is aged on fines lees for 12 months.

TASTING NOTES
A rich nose of yellow fruit, peach, Mirabelle plum and orange, with a lovely freshness. Rich and mineral in the mouth.

FOOD & WINE PAIRINGS
Lobster thermidor, fillet of sole, fish served in sauce, and goat's cheese.
VEGGIE : Pasta with courgettes, cherry tomatoes and tarragon on a bed of olive oil.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2014 Vintage - 90/100, Wine Spectator Website, April 2016
- 2013 Vintage - 92+/100, View from the Cellar Website, February 2017
- 2013 Vintage - Silver Medal, Grands Vins de France Competition - Mâcon 2015

Soluté Vineyard

The Auvigue family

KEY FEATURES

- Reputed parcel and future Premier Cru
- Vines managed using organic farming methods
- Parcel-by-parcel vinification since 1946

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