

VINS AUVIGUE

Pouilly-Fuissé A.O.P.

Aux 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

The vines are situated in the "Aux Chailloux" parcel at the foot of the village of Pouilly, in soils rich in clay and flints. From 2019 this plot will become a "Premier Cru".

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



Solutré Vineyard

The Auvigue family

KEY FEATURES

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

Vins Auvigue - 71850 Charnay-les-Mâcon - T +33 (0)3.85.34.17.36 - F +33 (0)3.85.34.75.88

www.terroirs-et-talents.fr - info@terroirs-et-talents.fr