

Product code: 2636

DOMAINE LES VIEUX MURS, POUILLY-FUISSÉ, BURGUNDY, FRANCE, 2020



Producer Profile

Jean-Paul Paquet began to work the vines of Les Vieux Murs in 1978.

The Chardonnay grape thrives on the limestone and clay soils of the Mâconnais vineyards of Burgundy. At Domaine Les Vieux Murs the 30 to 50 year old vines are in perfect balance to produce fruit of optimum ripeness. Jean-Paul has now been joined by his son Yannick in the family business. Yannick has travelled widely to broaden his knowledge and is quickly earning himself a great reputation.

Viticulture

The Fuissé region in the south of Burgundy is 250-300 metres above sea level. The soil there is predominately argilo-calcareous. At Fussiacus the average vine age is 25 years so that the plants are in balance and at their peak of production. The techniques are those of organic farming albeit not certified. The harvest here is by hand.

Winemaking

This Pouilly Fuissé is produced in the traditional Burgundy style, with entirely manual grape harvesting. The grapes are gently pressed using a pneumatic press. The must is then fermented in French oak "Foudres" of 25 hectolitres using only natural yeast. The wine goes through malolactic fermentation in oak and is matured for a further 9 months.

Tasting Note

This appellation is often overlooked, a crime! An intense mineral and citrus character with strong hints of complex nutty, buttery flavours. Very well balanced with crisp acidity and good texture, this is a concentrated yet elegant wine.

Food Matching

Fantastic with fish starters, veal and white meats in cream sauces.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 9 months

Type: Old French
Foudres

% wine oaked: 100

% new oak: None