

LAURENT PERRACHON

POUILLY-FUISSÉ 'VIEILLES VIGNES'



On the nose are aromas of white fruits and flowers, with a subtle minerality. Full-bodied and balanced, the palate offers flavors of ripe orchard fruit, vanilla, and a refreshing acidity.

Color: White

Area of Production: Burgundy, France

Appellation: Pouilly-Fuissé

Varietals: Chardonnay

Soil: Limestone, heavy clay, schist, and sandstone

Age of Vines: 45 years

Farming Practices: Organic

Yield: 50 hl

Fermentation: Whole-cluster in 50% 500 liter barrels and 50% in stainless steel tanks

Malolactic Fermentation: Yes

Aging: 6 to 12 months in a combination of 500 liter barrels and stainless steel tanks