

POUILLY-FUISSÉ PLAISANCE

VINTAGE	2018
REGION	Pouilly-Fuissé, Burgundy, France
GRAPES	100% Chardonnay
TECHNICAL	Alc. 13%, Residual sugar: <2 g/l
WINEMAKER	Thierry Drouin
UPC	3760024940054

BACKGROUND

We manage our vineyard sustainably, in particular when fighting diseases. Our viticulture is respectful of the environment, based on manual and meticulous work to produce elegant, rich and balanced wines. For example, more than half of our vineyard surface is ploughed, allowing for a better aeration of the soil and microbial life.

WINEMAKING

The winemaking begins with a slow and gentle pressing of the grapes with the use of a pneumatic press. The must is then decanted into tanks for 16-18 hours. The clear juices are then gravity-fed into oak barrels. Alcoholic and malolactic fermentations are carried out in barrels. The wine is aged on fine lees for 12 months in oak barrels.

TASTING NOTE

This wine is packed with white flowers, white flesh fruits, fresh almond and mineral notes. The mouth is lively and intense, fresh with a lemon aromas and a mineral finish.

ABOUT DOMAINE THIERRY DROUIN

Domaine Thierry Drouin is an outstanding winery in Burgundy, located in Vergisson, a small picturesque village in Maconnaise, anchored in an exceptional and historical terroir where legends abound. The estate benefits from a magnificent panorama over the Rock of Solutré and the outcrop of Vergisson. They farm a wide range of plots and blocks, the famous Burgundian climats where the Chardonnay grape expresses itself superbly well, on clay and limestone soils which give birth to rich and varied wines.

Meticulous work in the vineyard as well as in the cellar allows Domaine Thierry Drouin to extract the best from the soil and from the grapes, and to emphasise the typicity of each terroir in the best possible way. Combining decades of know-how and experience, Charles and Thierry craft authentic, utterly delicious wines.

