

*Collection Alain Corcia*  
**Prestige des Grands Vins de France**



**Domaine Trouillet Lebeau**  
**Pouilly Fuissé Aux Chailloux**

**The Vines :** 100% Chardonnay

Land is located at the foot of the Rock of Solutre and extends over 20 hectares.

Production of the domaine includes Macon village, Saint Veran, Pouilly Loche, Pouilly Vinzelles and Pouilly Fuisse.

From 2020, the Premier Cru mention will see the light of the Pouilly-Fuissé AOP, the Chailloux land is one of them.

**Land Chailloux :** 60 years old (one of the oldest one at the domaine) - Surface : 1.65 hectares

Wine is HVE certification level 3 (starting with 2018 vintage). During 2020 an organic certification request will be submitted to confirm the commitments.

Chailloux land. Word comes from old french meaning clay and rounded “chailles” or stones.

Chailles are very important part of the soil as they bring minerality to the wine.

**Culture :** sustainable on clay – limestone soil (like in the north of Cote d’or)

After gentle press with latest generation pneumatic press, grapes are decanted for 24 hours to obtain a clear, pure juice.

Wine is aged in 30% new oak for 1 year on lies and 6 months in tank. Temperatures are controlled to maintain freshness and finesse of our chardonnay.

Bottling is done with no fining and no filtration on 2019 vintage (may vary depending on vintage)

**Taste :** red juice orange flavor, ample mouth, rich and full with fresh finish on citrus fruits.

Serve at 12°C over any seafood, poultry or goat cheese. Chailloux is also good match over sushi.

