



YVAN BAVENCOFF

AOP POUILLY-FUISSÉ

VINEYARD

The Pouilly-Fuissé vineyard stretches across Jurassic clay-limestone slopes, nestled between 200 and 300 meters in altitude, around the villages of Solutré, Fuissé, Vergisson, and Chaintré. The vines benefit from east and southeast exposures, producing wines with pronounced minerality.

WINEMAKING

Mechanical harvest. Alcoholic fermentation in stainless steel vats. Malolactic fermentation to give roundness.

AGEING

9 months in stainless steel tank on lees.

TASTING NOTES

Elegant and charming, this white wine reveals golden hues and a complex bouquet of mineral, citrus, white fruit, and floral notes. Its rich, opulent texture and natural delicacy create a refined and flavourful structure.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

Lobster, Foie gras, Poultry in cream sauce



TEMP
12 - 13°C



AGEING POTENTIAL
3 to 5 years