

DOMAINE DU CHALET POUILLY

(SOLUTRÉ POUILLY, BURGUNDY, FRANCE)

www.chaletpouilly.com



In 1983 Henri Plumet passed over his estate to his daughter Marie-Agnès Plumet and her husband Bernard Léger. Dr Bernard Léger-Plumet graduated with a Medical Degree and started his career in Solutré-Pouilly as a "village doctor". His wife Marie-Agnès Léger-Plumet earned her pharmaceutical degree in 1971. In order to further expand the family business, both Marie-Agnès and Dr Léger-Plumet gave up their medical careers and devoted all their time to the estate. Their passion and interest for wine grew stronger over the years, eventually leading them to change their career paths. In 1984, Dr. Léger-Plumet completed a degree in Oenology in Dijon, France. Marie-Agnès received her agricultural certificate in 2004.

In 2008 Dr. Léger-Plumet was accepted as a member of the respectable and exclusive club of Burgundy wine enthusiast Confrérie des Chevaliers du Tastevin (The Brotherhood of Knights of Wine-Tasting Cups).

Since Bernard and Agnès took over the estate, it has been renovated and transformed: the family business has become more modern, the quality of the wines has been raised to new levels, and Domaine du Chalet Pouilly has earned worldwide recognition. Mr. and Mme. Léger-Plumet invested in state-of-the-art equipment and self-training in order to make the best wine possible while complying with the authentic wine-making traditions. Dr Bernard and Marie-Agnès Léger-Plumet continue to put their heart and soul into the development of Domaine Du Chalet Pouilly.

Pouilly-Fuissé 2021

CSPC# 784312

12x750ml

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Agnès and Bernard Léger-Plumet.

Vineyards

The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The soil is a limestone-based clay, ideal for producing wine in the great tradition of Burgundy. The estate currently allocates roughly two-thirds of the vineyards to cultivation of "Pouilly-Fuissé", and approximately one-third to "Saint-Véran". These vineyards are very mature and in combination with the soil produce a consistently high-quality wine. Average vine age 50 years old – the oldest planted in 1945

Harvest

Average 50 hl/ha

Vinification/ Maturation

Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. For a period of 18 months and according to the traditional wine-making process in Burgundy, the wines are aged on their fine lies and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Matured for a full 12 months in French oak barrels (25% new) from Burgundy.

Tasting Notes

A dry 100% Chardonnay with a golden color and green glints that brings a mineral bouquet of nice floral touches. A great presence in mouth is reinforced by fullness, power, and coolness that perfectly harmonize. The flavors are often on the floral tone of hawthorn with a hint of fresh hazelnuts.

Serve with

Serve chilled (14°C). This wine can be enjoyed as an appetizer. Pouilly-Fuissé goes well with seafood (grilled lobster), fish (pikeperch, salmon, Saint-Pierre, sole and more), white meats (roasted pork), poultry (chicken in salted crust) and cheeses (saint-nectaire, charolle, comté and more). Serve at 14C.

Cellaring

This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.

