



PAST VINTAGES

Pouilly-Fuissé 2019

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. A new planting of Mâcon-Solotrè has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.
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 lees and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Matured for a full 12 months in French oak barrels (15% 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).
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.





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Pouilly-Fuissé 2017

CSPC# 784312

12x750ml

13.5% alc./vol.

Chemical Analysis	Acidity: 4.11 g/l	pH:	Residual Sugar: .72 g/l
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 (average age is 50 years old - the oldest planted in 1945) and in combination with the soil produce a consistently high-quality wine. A new planting of Mâcon-Solentré has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.		
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 lees and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Matured for a full 12 months in French oak barrels (15% new) from Burgundy.		
Tasting Notes	Golden, brilliant colour with greenish tints. Mineral nose with beautiful floral notes. Beautiful presence in the mouth reinforced by the fullness, power and freshness that perfectly match. The aromas are often on the hawthorn floral register with a hint of fresh hazelnuts. The woody side is melted and contributes to the complexity of the wine.		
Serve with	Serve chilled (14°C). This wine can be enjoyed as an appetiser. 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).		
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.		
Scores/Awards	16.5 points - Julia Harding, JancisRobinson.com - February 2020		
Reviews	<i>"60-year-old vines, some planted as far back as 1945, on limestone and clay soils. Matured in French oak barrels (a small percentage new) for 18 months. Pale gold with aromas that are complex and spicy, rich without being fat. There's a cedary character from the oak but it's subtle and well married with the fruit. The oak shows on the palate in a mealy, creamy breadth. Freshness balances the richness of what seems like lees- and oak-derived texture. Perfect now but no rush. (JH)"</i> - JH, JancisRobinson.com		





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Pouilly-Fuissé 2015

CSPC# 784312

12x750ml

13.5% alc./vol.

Chemical Analysis Acidity: 4.11 g/l pH: Residual Sugar: .72 g/l

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. A new planting of Mâcon-Solotrè has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.

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 lees and are regularly "batonnés" (stirred) until the end of the second fermentation (malo-lactic). Matured for a full 12 months in French oak barrels (15% new) from Burgundy.

Tasting Notes Golden colour and green glints with a mineral bouquet of nice floral touches. Its 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).

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Scores/Awards **91 points** - Roger Voss, Wine Enthusiast - February 1, 2018

91 points - Neal Martin, Wine Advocate #232 - August 31, 2017

Reviews "With richness from wood aging, this ripe, smooth and creamy wine is ready to drink. Citrus and yellow fruits contrast with the strong mineral texture typical of the appellation. It's a ripe wine, ready now and until 2024." - RV, Wine Enthusiast



"The 2015 Pouilly Fuissé comes from 50-year-old vines and spends between 18 to 20 months in barrel. It has a simple bouquet with fresh citrus fruit, lime flower and mineral scents that unfold beautifully with aeration. There is impressive precision and focus here. The palate is fresh on the entry with crisp acidity, lightly spiced with engaging fresh Conference pear and kiwi fruit toward the long finish. I appreciate the energy conveyed by this Pouilly-Fuissé despite the warm growing season. Just a delicious Pouilly-Fuissé. Domaine du Chalet Pouilly is a small property that I have visited a couple of times on previous visits. Time limitations prevented me from doing so this time. However, tasting their recent releases blind proved that I



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was on the money when I praised Bernard Leger-Plumet's wines in my reports. Don't worry...I will return next time. These are well worth seeking out."

- NM, Wine Advocate



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Pouilly-Fuissé 2014

CSPC# 784312

12x750ml

13.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 1.48 g/l
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. A new planting of Mâcon-Solotr� has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.		
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 "batonn�s" (stirred) until the end of the second fermentation (malo-lactic). Matured for a full 15 months in French oak barrels according to the traditional methods from Burgundy.		
Tasting Notes	A dry 100% Chardonnay white wine with a golden colour and green glints that brings a mineral bouquet of nice floral touches. Its 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 appetiser. Pouilly-Fuiss� 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, comt� and more).		
Cellaring	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 10 years.		

