

# DOMAINE DU CHALET POUILLY

(SOLUTRÉ POUILLY, BURGUNDY, FRANCE)

[www.chaletpouilly.com](http://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.

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## Pouilly-Fuissé Premier Cru Au Vignerais 2019

CSPC# 871880

6x750ml

13.5% alc./vol.

<b>Grape Variety</b>	100% Chardonnay
<b>Winemakers</b>	Agnès and Bernard Léger-Plumet.
<b>Sustainability</b>	Domaine du Chalet Pouilly practices viticulture methods that focus on an utmost respect for terroir. Minimal intervention during the ripening process is often challenging but rewarding at the same time, as it sets off the development of the unique flavors and aromas of these wines.
<b>Vineyards</b>	The property is located on a sun-soaked hillside overlooking the small hamlet of Pouilly in the heart of the "Pouilly-Fuissé" appellation. The Premier Cru Au Vignerais is a set of five plots planted during the period from 1946 to 1992, totaling about 0.8 hectare with the potential production of 7500 bottles. The oldest plots are in Vignerais and Roussellonne while the most recent is in Fournias. All the plots have a south-east exposure. About 50/55 hl/ha.
<b>Vinification/ Maturation</b>	Domaine du Chalet Pouilly practices traditional wine-growing methods, respecting the "terroir" in order to bring out the superior flavors of its quality wines. From 16 to 20 months depending on the vintage in select French oak barrels (usually between 12% and 15% new). Potential of 7500 bottles
<b>Tasting Notes</b>	Golden color with green glints. A mineral bouquet of floral touches: tone of hawthorn with a hint of fresh hazelnuts. The presence in mouth is reinforced by fullness, power, and coolness that perfectly harmonize.
<b>Serve with</b>	Served chilled (14°C). A perfect complement to rich seafood dishes (scallops, grilled lobster), fish (pikeperch, salmon, saint-pierre, sole), as well as roast chicken or pork. Can be enjoyed as an appetizer.
<b>Cellaring</b>	This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 15 years.

