

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 Premier Cru 2019

CSPC# 871879

6x750ml

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Agnès and Bernard Léger-Plumet.

Sustainability

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.

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 Premier Cru is a blend of three smaller plots that come from Au Chailloux and Pouilly with a total area of 0.38 hectare or approximately 2900 bottles.

- *Premier Cru Au Chailloux* is located in the small hamlet of Pouilly and has an area of 0.12 hectares. The vines were planted in 1974. The exposure is south with soils of "chaille" - chert rich limestone/flint.
- *Premier Cru Pouilly* is a set of two plots of 0.25 hectare (Les Morlays) with an eastern exposure on the hillside overlooking the small hamlet of Pouilly. The vines were planted in 1962 on shallow soils with hard chalk limestone (Middle Jurassic Period). The plots face a magnificent view of the Alps dominated by Mont Blanc.

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. From 16 to 20 months depending on the vintage in select French oak barrels (usually between 12% and 15% new). Potential of 2900 bottles

Tasting Notes

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.

Serve with

Served chilled (14°C). This wine can be enjoyed as an appetizer. Pouilly-Fuissé Premier Cru 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).



1421-70 Avenue, Edmonton, AB, T6P 1N5

T: 780-462-5358

W: www.lanigan-edwards.com

Lanigan & Edwards
WINE MERCHANTS LTD

Cellaring This wine should be kept in a cool place and, depending on the vintage, can be aged from 5 to 15 years.
