

# 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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## Saint-Veran 2021

CSPC# 784313

12x750ml

13.5% alc./vol.

<b>Grape Variety</b>	100% Chardonnay
<b>Winemakers</b>	Agnès and Bernard Léger-Plumet.
<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 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-Solutré has recently been undertaken, and this sought-after varietal will be available from the estate beginning in 2014.
<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. 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). Aged in stainless steel thermoregulated tanks this wine is well balanced with a nice minerality and crisp citrus lemon flavors.
<b>Tasting Notes</b>	Made with 100% Chardonnay grapes, Saint-Véran has a light yellow (thanks to the old vineyards) color and an elegant fruity scent. Flavors of fresh buttered bread with floral fragrances as well as a sweet aroma of ripe fruits and a roasted hint are characteristic of this wine. A classic example of white Burgundy, with a palate of ripe apple and nectarine fruit with slight notes of butter and freshly baked bread.
<b>Serve with</b>	Serve with oysters, shrimp & avocado cocktail, mussels, scallops, fish, salmon. Serve chilled (between 8 and 10°C). Saint-Véran can be served at the beginning of meals.
<b>Cellaring</b>	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 2021

CSPC# 784312

12x750ml

13.5% alc./vol.

SOLD OUT

<b>Grape Variety</b>	<i>100% Chardonnay</i>
<b>Winemakers</b>	Agnès and Bernard Léger-Plumet.
<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 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
<b>Harvest</b>	Average 50 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. 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.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	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.
<b>Cellaring</b>	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 Premier Cru 2019

CSPC# 871879

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>	<p>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 Cu 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.</p> <ul style="list-style-type: none"><li>• <i>Premier Cru Au Chailloux</i> 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.</li><li>• <i>Premier Cru Pouilly</i> 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.</li></ul>
<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 2900 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). 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).
<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.



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## Pouilly-Fuissé Premier Cru Au Vignerai 2019

CSPC# 871880

6x750ml

13.5% alc./vol.

<b>Grape Variety</b>	<i>100% Chardonnay</i>
<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 Vignerai 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 Vignerai and Rousselonne 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.

