

# Domaine Marcel Couturier

## POUILLY-FUISSÉ

### "CLOS SCELLÉS"

#### Plot

This fine white wine is made from the Chardonnay grape variety, from the assembly of two vintages: Pouilly-Fuissé "Clos Reyssié" and Pouilly-Fuissé "Les Scellés". The plots are located in Fuissé and Chaintré, in southern Burgundy. This wine extracts particular elements from its soil composition, being that of schist and clay, and is planted on the eastern slope.

The vines are between 50 and 90 years old. As the domain is undergoing a conversion to organic farming, the soil is tilled about 5 times a year, using different tillage tools. The vines undergo natural treatments, involving sulfur and copper in low doses, which is accompanied by plant extracts and plant manures to promote a natural protective action.

#### Winemaking

During the harvest, the grapes are picked entirely by hand when ripe. Pressing is done by pneumatic presses with the whole bunch, without being destalked. This is followed by the must settling procedure that takes place twice in order to delicately extract the juices and thus, preserve the aromatic finesse. The musts are then cooled and decanted. The vinification occurs in French oak barrels until spring of the following year. Bottling takes place after a minimum aging period of 11 months.

#### Tasting Notes

We can see a great brilliance of a yellow, pale gold colour with some silvery reflections in this wine. On the nose, this wine is discreet at first, with notes of sweet spices, acacia flowers, and a subtle hint of thyme - all with a very mineral undertone. On the palate, the initial taste is dynamic and lively. The body is long, with hints of minerals. One finds acacia flowers, but also fresh butter and grapefruit upon tasting this wine. The finish is subtly minty.

