

Marcel Couturier

POUILLY-FUISSÉ « CLOS SCELLÉS »

Plot

This great white wine is made from the Chardonnay grape variety, from the blend 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 draws particular elements from the soils that compose it, shale, planted on the eastern slope of the hillside and clayey.

Wine

The vines of these vines are aged between 50 and 90 years. The Domaine's vines are certified in organic and biodynamic agriculture, the soils of this plot are worked several times per year. The different varieties of plants present spontaneously are mowed. In the vines the treatments are natural (sulphur and copper) at low doses, associated with decoctions and plant manures to promote the natural protective action. The 500P and 501 preparations are applied throughout the vegetative phase of the vine.

We carry out severe and manual disbudding, the aim of which is to control yields and improve the formation of Poussard pruning plants, as well as picking between the vines. We use several methods to protect the grapes during their development, such as weaving the vines in hot years, which allows them to be kept in the shade, and conversely rigorous cutting in rainy years. .

The addition of biodynamic compost, made on the estate with grape marc, horse and cattle manure, complements the green manure plantings between the rows. This method allows for a significant supply of naturally occurring and humic nitrogen, thanks to mixtures of plant varieties (clover, field peas, radishes, faba beans, rye).

Winemaking

During the harvest, the grapes are picked at maturity and harvested entirely by hand. Pressing is pneumatic in whole bunches, followed by static settling in 2 times before being put into must. Fermentation takes place in oak barrels, coming from French forests, and frequently ends in the spring of the following year.

Bottling often takes place in August, after a minimum of 11 months of aging.

The doses of sulfur used respect the DEMETER specifications (>90) and are often between 60 and 80 of Total S02.

Tasting Notes

Color: Golden yellow.

Nose: Precise, complex aromas of white flowers, yellow fruits, candied lemons... Mouth: Generous, fatty, with a crunchy, "sweet" fruitiness, lots of finesse and a beautiful mineral finish.

