



Pouilly-Vinzelles



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Mâconnais* region (Saône-et-Loire).

This *appellation*, delimited in 1931 and recognised in 1940, can be followed by the name of a *Climat*.

Producing communes: **Vinzelles, Loché.**

TASTING NOTES

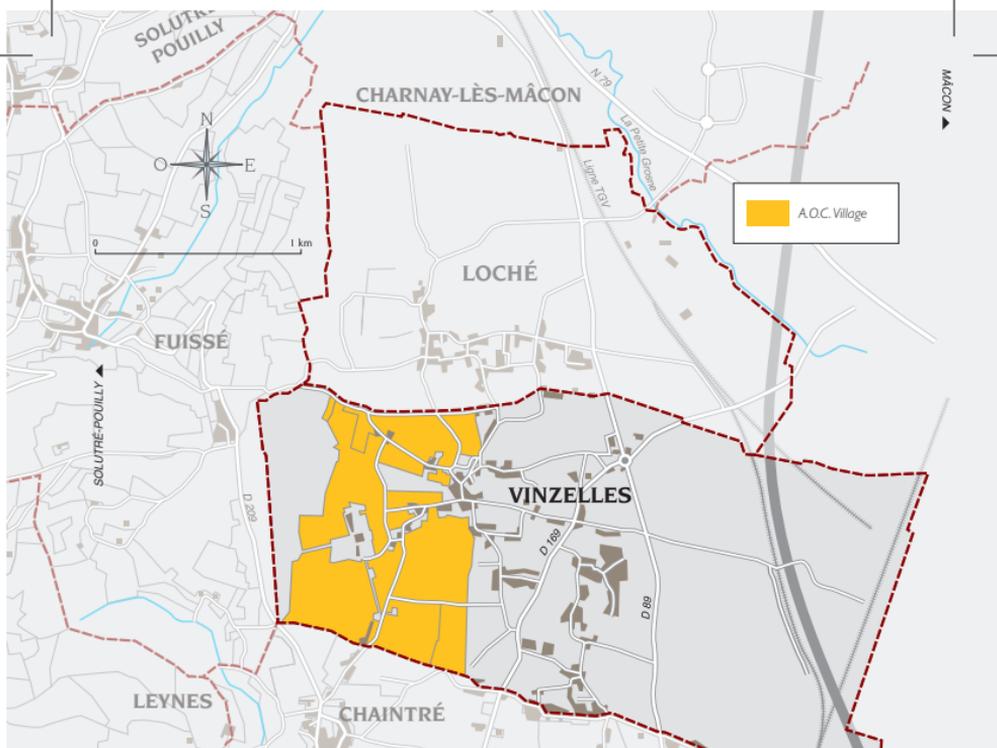
A great **white** wine which has all the power and minerality expressed by the *Chardonnay* grape in this *terroir*. It exhales a subtle, refined and highly-bred bouquet of honey and acacia. Its colour, a crystalline pale gold, may darken somewhat with age. The aromatic palette is as rich as it is wide - peaches, apricots and grapefruit evolve over time into fresh almond, hazelnut, honey, quince and toast. Its fullness balances natural minerality with the fleshy opulence that is earned by a long élevage in oak barrels.

SERVING SUGGESTIONS

White: its fruit-citrus aromatic spectrum makes a fine match for fried sea-fish or freshwater fish such as trout or pikeperch. But it also goes marvellously well with the Burgundian specialty of snails with butter, garlic, and parsley (*escargots de Bourgogne*), dumplings of freshwater pike (*quenelles de brochet*), tripe sausages, as well as *choucroute* which is sauerkraut served along with various sausages, bacon, pork, and potatoes. After 3 to 5 years in the bottle it would enhance chicken with wild morel mushrooms and white-meat dishes, matching their richness with its power and fullness.

One might also try drinking it with chicken with a hundred garlic cloves or a breast of fattened duck with turnips. With the cheese-board it forms varied and original partnerships ranging from local or regional specialities to goat cheeses, Époisses, Comté, Camembert and Roquefort.

Serving temperature: 11 to 13°C.



LOCATION

Vinzelles lies in the South of the department of Saône-et-Loire, close to the TGV line and the Mâcon-Sud exit on the A6 *autoroute*. It shares an East-facing scarp slope with Chaintré (which belongs to the Pouilly-Fuissé *appellation*). Its castles (12th and 17th centuries) look eastward to the Saône valley, Bresse, the distant Jura, and Mont Blanc. Its name is an etymological reminder that grapes were grown here in Gallo-Roman times, a tradition carried on into our own day first by the monks of Cluny and then by later owners.

SOILS

Lying next to the archaeological complex of Solutré, the *appellation* overlies the same Jurassic rocks Bathonien and Bajocien limestones that form the upper slopes of the *Monts du Mâconnais*. The soils, varying mainly according to whether they lie on the upper or lower slopes, are predominantly claylimestone. Their colour reflects their iron content. Average altitude 200-250 metres. The easterly exposure perfectly suits the *Chardonnay* grape, which, in this southerly/continental climate, yields early harvests of rich and powerful juices, vinified by ambitious young winemakers in the best traditional style.

COLOUR(S) AND GRAPE VARIETY(IES)

Exclusively **whites** - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

60.66 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

3,057 hl.

* In 2018 ** 5 years average, 2014-2018

PRINCIPAL CLIMATS

Château de Vinzelles, Les Buchardières, Les Longeays, Les Pétaux, Les Quarts.