



Pouilly-Fuissé 1er cru « Vignes Blanches » 2023

Domaine Pierre Vessigaud

VINES

- o Surface of the vines: 0.57 hectares.
- o Density of plantation : 8.500 vines/ha.
- o Average age of the vines : 35 year old on average.
- o Winegrowing: plowing the soil, short pruning in Guyot simple with « plage en Arcure », and green harvest. Only use of Sulphure and Copper for treatment. Manual harvest in cases, long and direct crushing, fermentation of 100% in oak barrels. The Estate is working as organic since 1998. Pierre started the conversion officially in 2010.

TERROIR

- o Lieu-dit: "Les vignes blanches »
- o Nature of soils : chalky clay soil with marl and stones and limestone
- o Altitude: 300m.
- o Exposure : East

WINEMAKING

- Directly pressed after harvest, whole bunch of grapes, wild yeast fermentation
- o Fermentation in barrels and Ageing 18 months in demi-muid barrels (600 liters) of 5 years
 - o Clarification: natural thanks to gravity, racking and aging for 6 month in tank before bottling

NOTES : Deep and bright golden yellow robe. A lot of tears on the glass announcing a consistent wine. A nose very ripe and expressive showing floral and mineral notes. Displaying frankly notes of spices, tea, and honey. In the palate, the wine is rich, concentrated and onctuous. Characterized with peach, pears and roasted almonds notes. An astonishing long finish ! Can be kept for 10 years

One Terroir, One Man, One wine

ABOUT THE WINEMAKER

HERE IS A WINEGROWER WHO IS CONVINCED THAT THERE CANNOT BE A GREAT WINE WITHOUT A GOOD TERROIR AND BEAUTIFUL GRAPES. HIS AIM IS TO PROTECT THE SOIL AND WORK HIS VINEYARD IN THE MOST NATURAL WAY POSSIBLE. HE TAKES A SPECIAL CARE OF THE SOIL WHICH IS PLOUGHED, COMPOSTED AND WEEDED METHODICALLY EACH YEAR. THE QUALITY OF HIS WINE IS NOT ONLY FOUND IN ITS TASTE BUT ALSO IN THE METHODS USED TO PRODUCE IT.

PIERRE VESSIGAUD FOLLOWS THE TRADITIONAL METHOD HANDED DOWN BY PREVIOUS GENERATIONS – THOSE WHO HAVE CONTRIBUTED TO THE RENOWN OF THE POUILLY-FUISSE APPELLATION. HE PRODUCES WINES OF AN EXCEPTIONAL QUALITY INDUCED BY THE PRIVILEGED SITUATION OF ITS VINEYARD LOCATED IN THE HAMLET OF POUILLY, ITSELF IN THE VILLAGE OF FUISSÉ.

« I DO NOT CLAIM TO HAVE AN ORGANIC CERTIFICATION BUT I WORK TO THE SAME STANDARDS. » PIERRE VESSIGAUD, WINEMAKER IN POUILLY, MÂCON.

