

# Domaine Pascal and Mireille Renaud Pouilly Fuisse "Cuvee Vieilles Vignes"



Pouilly Fuisse "Cuvee Vieilles Vignes" is a yellow gold color. The nose reveals evident concentration along with a distinctive expression of ripe fresh and dried yellow peach and yellow plum and toasted highlights. Full bodied this white Burgundy has moderate richness and a final buttery note.

Grape Varietal: 100% Chardonnay

Vine Age: 50 - 80 years

Soil: Limestone and Clay

Immediate pressing and cooling after. Aged in stainless steel, to preserve the fruit.

Pairs well with white meat or seafood with richer sauces.

90 Points - Wine Spectator 2014

The award winning family team of Pascal and Mireille Renaud produce these wonderful wines. They lovingly tend several small parcels of vineyard in and around the Pouilly Fuissé region. We believe these wine are an exceptionally fine example of their expertise. Pascal Renaud comes from an old established family of wine growers in Pouilly. His estate covers 25 acres in the villages of Pouilly, Solutre and Davaye. Within their new cuverie, built about five years ago, they work predominately with stainless steel and large German foudres. This is done to maintain brightness and freshness of the fruit and the purity in the expression of the terroir.

