





Chateau Vitallis Pouilly Fuisse





Vintage: 2017

The Vitallis Pouilly Fuisse has great concentration on the nose, reflecting the old vines.

Intense aromas of dried fruits, Acacia, nuts and honey. Very long in the mouth with elegant, but ripe flavors, minerality and

spiciness. Grape Varietals: Chardonnay

Vine Age: 45 years

Appellation: Pouilly Fuisse

Soils: Jurassic Clay and limestone

Yield: 58hl/ha

Food Pairing: Fish or white meats

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A beautifully ripe wine, this is textured and packed with fruit at the same time. It shows a classic mineral character of Pouilly-Fuissé along with generous yellow and citrus fruitiness. Produced by the Dutron family, who have been growers since the 19th century, this wine could age. Drink from 2019

This property, situated in heart of the picturesque village of Fuisse, is one of the few large estates in the area and covers 24 acres. It has been owned by the Dutron family since 1835. The vineyards are situated on Southeast facing slopes at an altitude of 750 to 900 feet in the villages of Fuisse and Solutre. The estate is known for its old vines, some of which are over 65 years old. The average age is 35 years. The present owner, Monsieur Denis Dutron uses traditional methods in the vineyards and in his temperature-controlled cellar. The use of stainless steel vats assures a long cool fermentation and preservation of the fruit and aromas. His wines are regular medal winners in the many French competitions.



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