

Louis Chevallier

TECHNICAL INFORMATION SHEET



Wine Name Pouilly Fuisse

Vintage 2009

Appellation Pouilly Fuisse

Blend 100% Chardonnay

Origin of grapes Chardonnay

Size of vineyard 850 Ha

Treatments in vineyard Anti mildew and rot

Farming techniques *Pruning Mâcon 'queue'*

Date of Harvest September 5th

Method of Harvest Hand

Method of Pressing Pneumatic

Pre-fermentation techniques Stainless steel tank

Length of maceration No Maceration

Fermentation Vessel 20 to 30 days

Malolactic Fermentation Partial

Period of contact with fine lees 9 Months

Yeasts Dry active

Vinification method Pressing, washing, racking and setting in fermentation

Filtration and fining methods Tangential Filtration and Bentonite for Fining

pH Level 3.46

Alcohol 13.00%

Residual Sugar 1.2 g/L

Time of ageing 9 months

Size of Barrels Stainless steel

Percentage of new barrels None

Barrel details None

Length of time in bottle before release 2 months

Number of bottles produced 60,000

Tasting Notes

- Pretty pale yellow color with green tints
- The bouquet starts with mineral notes which then develops into smoky, toasted notes prior to revealing aromas of orange blossom
- The mouth is straightforward and lively with a lemon finish
- Serve at around 12-14°C
- This wine can be consumed now or stored in a cellar for the next three years