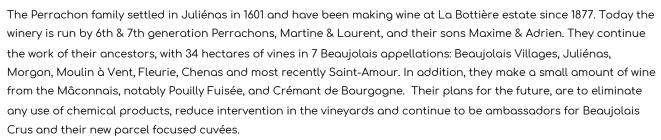
FAMILLE PERRACHON

POULLY FUISSÉ- VIFILLES VIGNES

Story



Farming philosophy: Sustainable farming with organic processes

Vineyard Information

Grape varieties: 100% Chardonnay

Plot size: 1.7ha (4.2 acres)

Location: Blend of 3 different 'climats,' all located in Fuissé

Average age of the vines: 45 years

Soils: Limestone, heavy clay from the Jurassic age, schist and

sandstone

FARMING PRACTICES

- Training method: Arcure Mâconnaise arch pruning
- Ploughing and working the soil between each row
- Cover crops

Winemaking

- 100% Handpicked
- Whole cluster, sorting table in the vineyard
- Light Pneumatic press
- · Racking after 24hrs of cold settling
- Long fermentation at low temperature between 15-18°C (59-64°F)
 50% in Demi-Muits (500L oak barrels) and 50% in stainless steal tanks
- Full malolactic fermentation
- Aging: 6-12 months. 50% in Demi-Muits (500L oak barrels) and 50% in stainless steal tanks. Final blend before bottling
- Fined: No
- Filtration: Yes Kielselguhr
- Vegan : Yes
- SO2 total:80ppm

Tasting notes

A lively, aromatic nose with predominant notes of white fruit and spices, underpinned by a subtle touch of oak and vanilla. Mineral on the palate with a good balance between acidity and roundness. Excellent length.



