

Trouillet Lebeau Pouilly-Fuisse Aux Chailloux

Les Vins Trouillet Lebeau

France - Burgundy - Pouilly Fuisse

This Pouilly-Fuisse is produced from 60 year old Chardonnay grapes (among the oldest of the domaine) that are grown in the foothills of the Solutre Rock on the parcel called "Chailloux" - the name means in old French clay and rounded "chailles" or stones. They play a significant role in the composition of the soil as they bring minerality to the wine.

The wine offers beautiful aromas of red juice orange and spices. Ample in the mouth, rich and full, with a fresh finish on citrus fruits.

Specifications

Appellation	Pouilly Fuisse
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	60 years old
Agricultural Practices	Sustainable
Soil type	clay-limestone
Vinification	Aged 12 months in 30% new French oak barrels.
Pairings	Excellent with poultry and fresh water fish. Delicious also with goat cheeses.



Codes, Weights and Measures

UPC	7 84585 02459 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02459 6
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
ABV	14.00%
SRP	\$ 58.99 USD 750mL Bottle

Reviews and News

2018 Trouillet Lebeau Pouilly-Fuisse Aux Chailloux - 91 PTS - Burghound.com