

DORMY



Pouilly Vinzelles 'Les Crilles'

Grape: Chardonnay

Origin: Vinzelles, Burgundy

Age of the vineyard: 50-70 years

Cultivation: Biological agriculture

Vinification: Traditional, aging in stainless steel vats and French oak barrels

Aging potential: Up to 15 years

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

An appellation whose name has been renowned since the Roman, the Pouilly Vinzelles vineyard developed in the Middle Ages thanks to the monks of Cluny. Despite certain particularities with its neighbor Pouilly Loché, Pouilly Vinzelles is established on more homogeneous clay-limestone soil enhancing its own identity. Pouilly Vinzelles occupies part of an east-facing hillside overlooking the Saône valley at an altitude of 200 to 280 meters, ideal for the Chardonnay grape variety.

Located on Jurassic rocks (Bathonian and Bajocian) at 240m altitude and facing due south, the soils are predominantly clay-limestone and composed of numerous small pebbles composed of fossil limestone or 'Crilles' on the surface. The 'Crilles' gives the wines a certain elegance and minerality through their draining and limestone character.

Tasting Notes

The wines are characterized by a bouquet of acacia and honey, but also yellow fruits and citrus fruits. The aromas evolve with age towards notes of almond, hazelnut and quince. Defined through its aromatic finesse, the palate is ample and concentrated with a beautiful length, fresh and tense. A slight hint of spicy notes gracefully completes the whole thing. The 'Crilles' exudes a subtle and delicate bouquet

Food and Wine Pairings

Appetizer: Gougère, soufflé, Meurette eggs, snail, sashimi

Starters: Asparagus, soup, velouté, salad, vegetables, seafood platter

Main courses: lobster, bass, cod, ceviche, trout with almonds, or poultry (oven-roasted or in cream sauce), with the meat dishes with vegetables, Italian or Asian food

Cheese: all goat, medium, semi-hard and hard cheese

A full and creamy Pouilly-Vinzelles