

## Pouilly-Fuisse 'Les Villages' Maison Auvigue

Maçonnais, France



<b>Product code</b>	AZ11ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Maison Auvigue
<b>Vintage</b>	2022



Vegan



Vegetarian



### Producer

A forward thinking family domaine that despite having generations of winemaking experience have a modern and open-minded approach to their production. Jean-Pierre and Michel Auvigue farm their vines organically; the majority in Pouilly-Fuisse and rest in Mâcon-Solentré and Saint-Véran. There is a real focus on single vineyard expression, 'each parcel is allowed to remain true to itself'. Experimentation with classical music in the barrel room, the judicious use of older oak and a quietly ambitious yet sensitive approach lend weight to the activities of this domaine and the wines they are producing.

### Tasting Notes

On the nose, fresh aromas of white flowers, fruits (pear, vine peach) accompanied by some notes Wooded. The palate is rich, round, mineral with tension. The finish continues on slightly toasted and hazelnut notes.

### Winemaking

A blending of plots, all from the villages of Solentré & Vergisson, at the foot of the famous rock of Solentré. The grapes are hand-harvested when fully ripe and pressed immediately by pneumatic press. The juice goes through static settling. Only the clear juices are matured in old barrels, for alcoholic and malolactic fermentation. The wine is matured on the lees and regularly stirred. It is then fined and filtered before bottling.

### Awards

Vintage 2020 - 94/100 Wine Spectator 2022

1 Star - Guide Hachette des Vins 2023 Edition