



**The Vineyards**

Hectares under vine owned / rented.

16 hectares

Does the winery purchase grapes or wine from other producers?

No

Winery production in bottles:

60 000 / year

Soil and bedrock types - be as specific as you wish...

Very various clay  
and limestone soils, depending on their depths,  
proportion of rocks (from nothing to many!) and  
their different types of limestone and clay.

Vineyard description, Vine Age, Important Single sites, Yields in Hectoliters per  
Hectare - be as specific as you wish...

100% chardonnay. Age of the  
vineyard: between 1 and 80 years old as we renew it little  
by little. Between 300 and 450 meters above the sea level,  
in a landscape of hills. Exposures: mainly east and  
south facing. Slope: 10 to 40%.  
2 famous cliffs in the Pouilly-Fuissé appellation: the  
rock of Solutré and the rock of Vergisson. The estate  
is situated at the foot of Vergisson's rock cliff



**Farming**

Conventional agriculture? .....or.....

Describe organic or sustainable practices; Integrated Agriculture (Lutte Raisonné, Terra Vitis, Agricultura Integrata, Certified Organic, Biodynamic, Demeter Certified.....etc....etc...)?

- HVE Certified (High Environmental Value)
- In official conversion to Organic Viticulture.  
Wines will be organic certified from 2024 vintage.

**In The Cellar**

Describe your theory and practice for vinification - stainless steel, concrete, short or long macerations, etc...

Gentle pressing. After racking, juice goes where it's going to ferment and age on lees. Can be stainless steel tank (from 10 to 50hl), oak tun (from 13 to 28hl) or barrels (mainly traditional 228 liters barrel, but more and more 400 liters barrels)

Are fermentations spontaneous? Inoculated with local yeast? Inoculated with cultured yeast?

Only indigenous yeast

Do you practice Fining and/or Filtration?

Wines are filtered just before bottling

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Describe your theory and practice for Elevation - stainless, concrete, large oak barrels, small oak barrels, new oak, neutral oak, etc...

*Depending on the wine:*  
stainless steel tanks, oak tuns (old or new),  
barrels (old and new...). On total lees, no racking  
at the end of the fermentation.

Describe your theory and practice for Sulfur usage - zero Sulfur? During vinification? only at time of bottling? etc. Quantify sulfur usage if possible...

*we are*  
currently in the process of reducing sulfites. From 2020,  
zero sulfur during vinification, quantities adjusted  
during aging by regular tasting and at time of bottling.

Describe your Fair Labor Practices, if any...

All our employees are declared and paid  
according to prefectural scales.

Release calendar: *Those informations may change from  
year to year depending on the circumstances.*

Mâcon Milly - Lamartine }  $\approx$  1 year aging before  
Saint-Véran des Mures } bottling  $\Rightarrow$  usually released in  
Pouilly-Fuissé } fall the year after harvest

Pouilly-Fuissé Ronchevat }  $\approx$  18 months aging  
Pouilly-Fuissé des Grays } before bottling.