

Manoir du Capucin

CUVÉE SENSATION A.O.C. Pouilly-Fuissé

The Bayon family ownes this Manor since the last century, but the vineyards of 12.5 hectares were rented. It is only in 2002 that Chloé, Winemaker and Guillaume, Vineyard Manager, decided to come back with the aim of reviving the passion and tradition from her ancestors after studying Oenology in Provence. The domaine is sustainably farmed and the wines have won many awards in France. "A young lady Winemaker with an amazing potential and future".



COUNTRY

France

VARIETAL

100% Chardonnay,

SOIL TYPE

Limestone and clay

VINEYARD

35 years old vines Organic Farming

HARVEST

Manual harvesting & sorted

VINIFICATION

90% Stainless steel10% Oak barrel12 months aging on lees

TASTING NOTES

Intense notes of white peaches, meyer lemon and Acacia. Balanced and rounded texture with spice that persists through the palate with a mineral core.

CERTIFICATION

