

Manoir du Capucin

PREMIER CRU "POUILLY" 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

Collection in double-bottom bins Pneumatic press 24h Settling and thermal regulation 22 months Ageing 30% used oak barrels on lees 70% stainless steel tank

TASTING NOTES

Nose with notes of sweet and lightly roasted spices. The mouth is ample and silky with notes of yellow-fleshed fruits and an elegant oakiness intertwined.

CERTIFICATION

