CHATEAU DES QUARTS
PROPRIÉTAIRE DU CLOS DES QUARTS MONOPOLE

Pouilly-Fuissé Premier Cru - L'Orangerie du Château des Quarts



Terroir

The two plots from which the grapes for this cuvée come are located on a plateau, close to the orangery of Château des Quarts (built in 1857), which was used in winter to protect exotic plants.
Surface area: 0.4845 ha
Secondary clay-limestone soil, middle and lower Bajocian, upper Aalenian (entrobic limestone)
Southeast exposure
Altitude: 230 m

Viticulture

Chardonnay grape variety
Density: 10,000 vines/ha
Planting year: 2015
Average yield: 51hl/ha
Non-certified organic farming, tillage, no chemical weedkillers, hand-picked.

Winemaking

Direct pressing, light settling in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Aged 12 months in oak barrels and 6 months in stainless steel tanks. Racking then light filtration (kieselguhr) before bottling, no fining.

Tasting

Intense peach and citrus aromas give way to a light, integrated woodiness. The palate is marked by a clear balance between volume and freshness. Cellaring : 5 – 8 years

Revue de Presse

Intense, toasty nose of peach and apricot refreshed by citrus. The fine woodiness gives way to almond, savory toastiness and a light spiciness wrapped in creaminess. The palate is fresh, smooth and with lovely crystalline acidity, its juicy middle exposing citrus and peach. Elegant, salivating finish, sapid with an almost mineral framework, slightly zesty, its toast mingles with spices and savory umami. Long, Chablisian.
Julia 91-92 / Bruno 93 – Magazine Vins & Gastronomie