CHATEAU DES QUARTS
PROPRIÉTAIRE DU CLOS DES QUARTS MONOPOLE

Pouilly-Fuissé Aux Quarts Premier Cru - Clos des Quarts Monopole



Terroir

Early situation, plot located at Les Quarts and surrounded by a high stone wall that gives it a monopoly. In the past, the “quart” was the best share reserved for the lord.
Surface area: 2.23 ha
Secondary clay-limestone soil, middle and lower Bajocian, upper Aalenian (entrobic limestone)
Southeast exposure
Altitude: 230 m
Slope: 8% inclination

Viticulture

To preserve this exceptional heritage, and given the very high age of the vines (70 years on average, with the oldest vines dating back to 1917), the MERLIN team applies very rigorous viticulture methods.
Chardonnay grape variety
Density: 10,000 vines/ha
Vine planting years: 1917, 1963
Average yield: 48 hl / ha
Non-certified organic farming, tillage, no chemical weedkillers, hand harvesting.

Winemaking

Chardonnay grapes are vinified by Olivier and Dominique at the Merlin winery in La Roche-Vineuse.
Direct pressing, light settling in stainless steel vats, alcoholic and malolactic fermentation in oak barrels. Aged for 18 months in barrel. Racking and light filtration before bottling. No fining.

Tasting

Harmonious nose of stone fruit (white peach). Discreet oak. On the palate, this cuvée is characterized by iodized notes that give way to great amplitude and elegance. Good ageing potential of 8 to 10 years.