



Manoir du Capucin

AOC Pouilly-Fuissé 1er Cru Pouilly

The Bayon family owns 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

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



Discover the Exceptional

hmercerimports.com