



## Manoir du Capucin

### CUVÉE SENSATION

#### AOC Pouilly-Fuissé

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

90% Stainless steel

10% Oak barrel

12 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



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