



Manoir du Capucin

“LE CLOS DE SOLUTRÉ”
AOC Pouilly-Fuissé 1er Cru

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, & 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 & future”



COUNTRY

France

VARIETAL

Chardonnay

SOIL TYPE

Mix of limestone, clay and schist on a granite subsoil.

VINEYARD

Located immediately south of the village of Solutré-Pouilly. Approved for Premier Cru status in 2020.

HARVEST

Manual harvesting & sorted

VINIFICATION

Pneumatic presses for greater respect of berry integrity. 24-hour settling and temperature regulation to preserve all aromas. Natural malolactic fermentation. Aged in vats on lees for around 12 months.

TASTING NOTES

Elegant and full of charm, this Chardonnay shows notes of mineral, apple, peach, citrus and almond and hazelnut. The texture is opulent, full of flavors with a distinguished mineral finish.

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